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APRIL 2 - 1949

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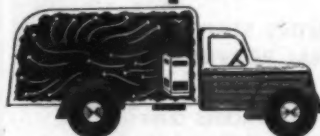
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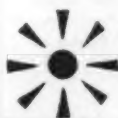
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THE NATIONAL PROVISIONER

Volume 120

APRIL 2, 1949

Number 14

Table of Contents

Proposals to Aid Fats.....	9
AMI Regional Meetings.....	9
Meat Export Allocations.....	9
Hearings on Bread Softeners.....	12
RESEARCH CONFERENCE REPORTS	
Packinghouse Sewage Disposal.....	13
Packaging Meats for Self-Service.....	15
Improving Canned Bacon.....	15
How Meats Freeze.....	16
Campaign to Win Public.....	11
Marketing Cattle by Grade.....	10
Recent Industry Patents.....	29
Sausage Spoilage and Prevention.....	27
New Equipment and Supplies.....	19
Up and Down the Meat Trail.....	21
Classified Advertising	48

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Although cylinder is high enough to clear standard sausage trucks, hopper can be fed from floor level.

A BOSS representative will be happy to supply further details; or write direct for our new Sausage Equipment Catalog No. 627.

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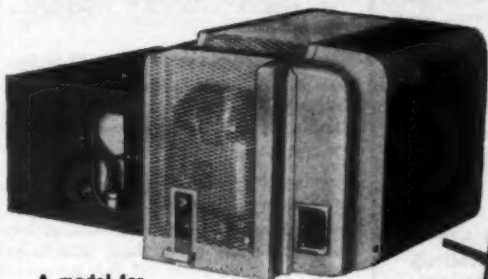
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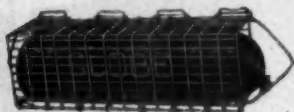
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All Items Available for Prompt Shipment. Order by Catalog Number ONLY

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All welded, one-piece construction. No pins or loose parts. Stainless Steel.

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 1 doz. lots..... 3.35 ea.
 3 doz. lots..... 3.25 ea.
 6 doz. lots..... 3.10 ea.

THERMOMETERS

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 3 doz. lots—less 5%
 No. 10039—Hog Tank,
 50°-250°.....\$3.75 ea.
 25 pieces—less 5%
 No. 10029—Pocket type
 Chilled Meat.....\$2.35 ea.
 3 doz.—less 5%
 No. 10031—Pocket type
 Hot Meat.....\$2.35 ea.
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SHEEP BREAST CLUB

Replaceable fiber head rings. Varnished maple ferruled handle reinforced with 1/4" tinned bolt.

- No. 15067—Club complete.....\$6.10 ea.
 Fiber head only (Set of 4).....\$0.67 ea.

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- No. 10487—5 Tine Fork—
 D-Handle.....\$9.05 ea.

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Straight Blade, 7 1/2" long by 1" wide. Indispensable for boning hams for cooking and baking. Made of high quality steel with varnished hardwood ball end handles to eliminate injury and fatigue to operator's hand when pushing on chisel.

- No. 15071.....\$1.30 ea.

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for reaching and scraping the bone in the hard-to-get-at points when boning hams for cooking. Made of same quality steel and handle as Straight Blade.

- No. 15072.....\$1.30 ea.

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The blades of these knives are high grade 1 1/2" x 1/2" knife steel, correctly bevelled and shaped and

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- No. 9634—Deep, 19".....\$9.55 ea.
 No. 9636—Regular, 18"..... 9.55 ea.
 No. 9637—Shallow, 10 1/2"..... 9.55 ea.

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Well-designed, heavy-duty Blade made of high quality alloy knife steel, carefully hardened and tempered. Hard maple handle designed to prevent slipping. Specify proper catalog number when ordering.

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 1 1/2" x 1/2" x 7 1/2".....\$7.50 ea.
 No. 15093—Regular
 1 1/2" x 1/2" x 7 1/2".....\$7.50 ea.
 No. 15094—Right Hand
 1 1/2" x 1/2" x 7 1/2".....\$7.50 ea.

Hooks—

- Single Car Hook (Long)—
 Hot dipped galv. No. 15139.....\$0.45 ea.
 2 1/2" x 1/2"
 No. 15140—(Short)
 8" x 1/2".....\$0.25 ea.
 Most Hanging Bar Hooks
 Hot dipped tinned steel,
 2" wide opening to fit
 2" x 1/2" heavy.
 No. 15141.....\$10.50
 8" x 1/2"
 In less than gross lots.
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- Boning Hooks—High quality tool steel. Carefully hardened and tempered. Varnished hardwood handles.
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 3" Hook.....\$6.49 ea.
 Doz. lots.....\$6.34 ea.

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 No. 9566—500-lb. Stuffers \$8.75 ea.
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 No. 9371—200-lb. Stuffers \$16.00 ea.
 No. 9564—500-lb. Stuffers \$21.00 ea.

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Boning Knife—

- No. B306 1/2 B—6" stiff blade....\$9.60 Doz.

- No. B306 1/2 B—6" Standard blade.....\$10.20 Doz.

Skinning Knife—V. B.

- No. 312B—6" blade. List.....\$14.40 Doz.

Steels (with Knives)—V. B.

- No. 15—10" Smooth blade.....\$12.00 Doz.

Above Village Blacksmith items less 33 1/3% discount in boxes of 6 pieces each style.



NEOPRENE LATEX APRON



M. L. Snyder brand—Man's apron, neckband style, 2 waist eyelets, lightweight, completely sewed—3 coats Neoprene outside—2 coats inside. Resistant to water, acid, oil, grease, paint and gasoline. Will not stiffen in cold or become tacky in warm temperatures. Yellow or black, 34"x45 1/2".

- No. 15006—5—12 lbs.

Per doz.....\$2.65 ea.; \$2.40 in doz. lots

- No. 15006—6—Same as above except heavier duck, has added half round drill patch. Weight, 18 lbs.

Per doz....\$3.00 ea.; \$2.70 in doz. lots

SHOVELS . . .

ROLLED OR CAST ALUM.

- No. 10484—Scoop type T handle.....\$8.75 ea.

- No. 10484-1—Cast type D handle.....\$8.75 ea.

- No. 10486—Spade type.....\$8.75 ea.



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PRICE SLIDE IN FATS BRINGS OUT PROPOSALS FOR REMEDIAL ACTION

With tallow and grease prices at the lowest level in a number of years, various proposals are being made that remedial action be taken by Congress and other agencies of the government.

At midweek, fancy tallow was quoted at 4¢@5¢ nominal and prime at 4¢@4¢ nominal, in carlots, delivered consuming points, and choice white grease at 4¢@4¢ nominal. Tallows and greases sold around these levels in early 1941.

Representatives of several organizations of producers of animal fats, including the National Renderers Association, National Independent Meat Packers Association and Western States Meat Packers Association, are working with Senator Gillette of Iowa in support of an appropriation of \$1,000,000 to be used by the U. S. Department of Agriculture under the Research and Marketing Act for research to find new uses for animal fats and oils.

It is understood also that a bill will be introduced in Congress to provide for a 15 per cent tariff on all imported fats and oils in excess of fats and oils exported from this country. During 1948 imports of fats and oils exceeded exports by at least 600,000,000 lbs.

It has also been proposed that the Commodity Credit Corporation be asked to purchase immediately 200,000,000 lbs. of inedible tallow and grease in drums so that sales can be made from this stockpile to foreign countries.

L. A. Independents Cease Operation in Wage Dispute

Production at independent packing plants in the Los Angeles area was discontinued by the firms this week. Negotiations between employers and AFL union employees have been held for several weeks but no agreement reached. AFL representatives have taken the case to the federal conciliation mediation service and commissioner Lyman Sisley has attempted to negotiate a settlement. Meat Packers, Inc., through its president, Ben W. Campton, is representing employers in the negotiations.

The unions are asking for a general wage increase of 7½¢ per hour, plus a health and welfare fund of 7½¢ per man-hour worked. Employers are standing pat on their offer of a 4¢ per hour general wage increase to all members of the butcher and engineer locals. The agreement expired March 30.

The major packers and other firms with CIO contracts are not affected.

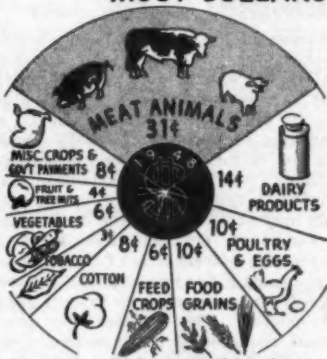
USDA Tells April-June Meat Export Allocations

Allocation of 14,345,000 pounds of meat and meat products for commercial export, largely to the Western Hemisphere area, during the April-June quarter of 1949, was announced this week by the Department of Agriculture.

Division of the allocation has been made as follows: Philippines, 1,000,000 lbs.; Netherlands West Indies, 125,000 lbs.; British Dominions in Western Hemisphere, 3,000,000 lbs.; 13 American Republics, 4,880,000 lbs., of which 3,000,000 is allocated to Cuba and 1,000,000 to Venezuela; Norway (for whaling fleet), 330,000 lbs.; U. S. Commercial projects, government approved, 4,000,000 lbs.; Newfoundland, 1,500,000 lbs.; Liberia, 60,000 lbs.; Voluntary Relief Agencies, 1,500,000 lbs.; and miscellaneous 650,000 lbs. All purchases under this allocation will be made through commercial trade channels.

In addition, all of the canned meat being purchased by the Department in Mexico is available for export.

MEAT ANIMALS GIVE FARMERS MOST DOLLARS



Source of data: U. S. Department of Agriculture

Almost one-third of the American farmer's total cash income in 1948 came from the sale of meat animals, according to a chart prepared by the American Meat Institute from government figures just available.

The value of meat animals was more than 9½ billion dollars. Total cash receipts from all crops, including government payments, approached 31½ billion dollars.

From their cash income, farmers and ranchers paid out large amounts for stock, feed, labor and other operating costs.

AMI REGIONAL MEETINGS

The American Meat Institute will hold regional meetings in Kansas City, Wichita and Oklahoma City in the near future.

Each of the meetings will begin at 12 noon with a "Dutch treat" luncheon and the program to follow the luncheon should not extend beyond 2 p.m. The schedule of dates and hotels for the three meetings follows: Kansas City, Mo., Phillips hotel, Monday April 11; Wichita, Kans., Lassen hotel, Tuesday, April 12, and Oklahoma City, Chamber of Commerce bldg., Wednesday, April 13.

The purpose of the meetings is to bring to the attention of meat packers in these areas a report on various institute activities and some problems affecting the industry. Subjects to be presented include: (1) A review of the outlook for livestock and meat supplies for 1949; (2) The foreign trade situation affecting products of this industry; (3) The legislative outlook as it may affect the industry; and (4) Plans for a public relations and employee relations program which will be inaugurated shortly by the Institute (see page 11).

Two members of the Institute staff—George M. Lewis, director of the Institute's department of marketing, and Erich Rohlwing, field representative, sales-service division—will attend.

The Institute is also working on schedules for other regional meetings in different parts of the country.

NORMAN BRAMMALL WILL BE NIMPA CONVENTION SPEAKER

Norman Brammall, manager of the H. F. Busch Co., Cincinnati, O., will be one of the speakers at the annual meeting of the National Independent Meat Packers Association, it was announced this week. The convention will be held May 23, 24 and 25 at the Palmer House in Chicago.

Brammall's talk, which will be heard the first day, will deal with incentive plans. In addition to his work at his own firm, Brammall has worked with several other packers in installing incentive plans and methods and is a recognized authority on the problem. Before he became associated with the H. F. Busch Co., he had a number of years of experience with several firms, as consulting engineer and manager of time study methods, production control and job planning.

Ray Peters, central division vice president, also announced that Brammall will speak at the central division meeting in Cincinnati on April 12.



Study Marketing Cattle by Carcass Grade and Weight

GREATER accuracy in pricing of livestock would be one of the advantages of marketing cattle by carcass weight and grade, the Minnesota agricultural experiment station concluded after a study of the subject. Minnesota Technical Bulletin 181, which was recently published, discusses in detail the scope of the study and the methods of procedure used, analyzes the present method of marketing and evaluates the desirability and the practicality of the carcass method.

Data for the study were obtained at the Austin, Minn. plant of Geo. A. Hormel & Co. The standardization and grading division of the livestock branch, Production and Marketing Administration, and the Bureau of Agricultural Economics also contributed their services.

In addition to eliminating errors in estimating grade and yield of cattle, the experiment station reported that a number of other improvements might result from marketing cattle by carcass weights and grades.

Under such a system the incentive to "fill" animals before they are sold would be removed and the expense of such feed saved. Sale by description would be facilitated by carcass selling, resulting in further reduction in marketing costs. Bargaining power of producers or their agents would be strengthened since they could more adequately

compare the prices offered by different outlets than is possible at present.

Under the liveweight marketing method, the same price, or approximately the same, is paid for animals that vary considerably in actual value, due to differences in age, quality or condition, so that there is little incentive for farmers to change production methods. Also, too little attention may be paid to type or quality, or the animals may be fed beyond the desired age or condition. On the other hand, if consumer preferences are fully reflected in prices paid for live animals, producers will tend to market the kind of product desired. The greater the price spread, the greater the incentive. Consequently, to the extent that marketing by carcass weight and grade reflects consumer preferences back to producers more accurately than the liveweight method, it would tend to bring about better use of productive resources.

The study also indicated that there are certain physical or practical limitations to carcass selling. These include problems of identification, weighing and grading carcasses, making payment to owners, assessing condemnation losses and the relative costs of marketing of the two systems.

There are a number of ways by which the identity of animals marketed singly can be maintained, but it involves more labor than the live purchase method and

would therefore add somewhat to costs. One satisfactory method is attaching metal tags to the ear by a hog ring, removing them after slaughter and attaching to hides, and applying paper tags to the warm, moist carcasses.

In regard to weighing, settlement on the carcass weight and grade basis would not necessarily entail added costs. The weighmasters would simply operate inside the plant instead of in the yards as at present.

Most carcasses are now graded before moving into the wholesale trade. To operate most effectively, a carcass selling system would require uniform grading by disinterested parties at the different markets—probably by federal employes grading carcasses according to official U. S. standards.

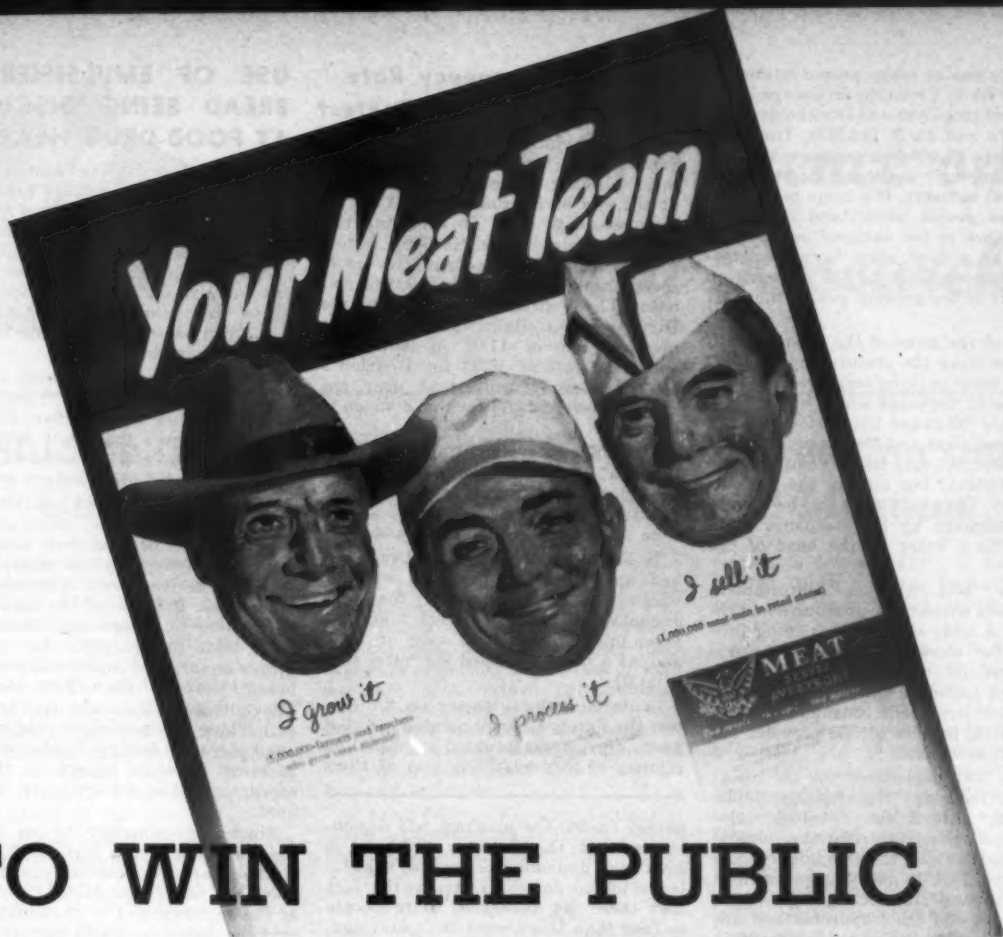
The report noted that condemnation losses resulting from bruised, crippled or diseased animals are commonly generalized among all livestock producers and that it might be desirable to continue this practice under the carcass method of marketing. However, since

losses could be traced back to the producers, assessing losses against them would offer a strong incentive to clean up herds and to handle livestock more carefully in marketing so as to avoid bruising and crippling.

Although the carcass method of marketing would cause some delay in payment to the producer, it was not felt likely by those making the study that the delay would prevent producers from adopting the method of sale, if it is found otherwise desirable and practical.

The study indicated that overall costs of marketing individual animals would probably be slightly higher under the carcass weight and grade method than under the liveweight method. This is due largely to necessity of maintaining identity through slaughter and added record keeping. Costs of marketing lots of animals would be increased less than for individuals and might be no higher than under the liveweight method. Of course, if both methods were in operation at the same time, costs would be somewhat greater than if all were marketed by the carcass method. The marketing of cattle that may be sold either for slaughter or for feeding or other purposes would present a more complicated problem because the producer would need to consider bids on both the live and the carcass basis. Another

(Continued on page 25.)



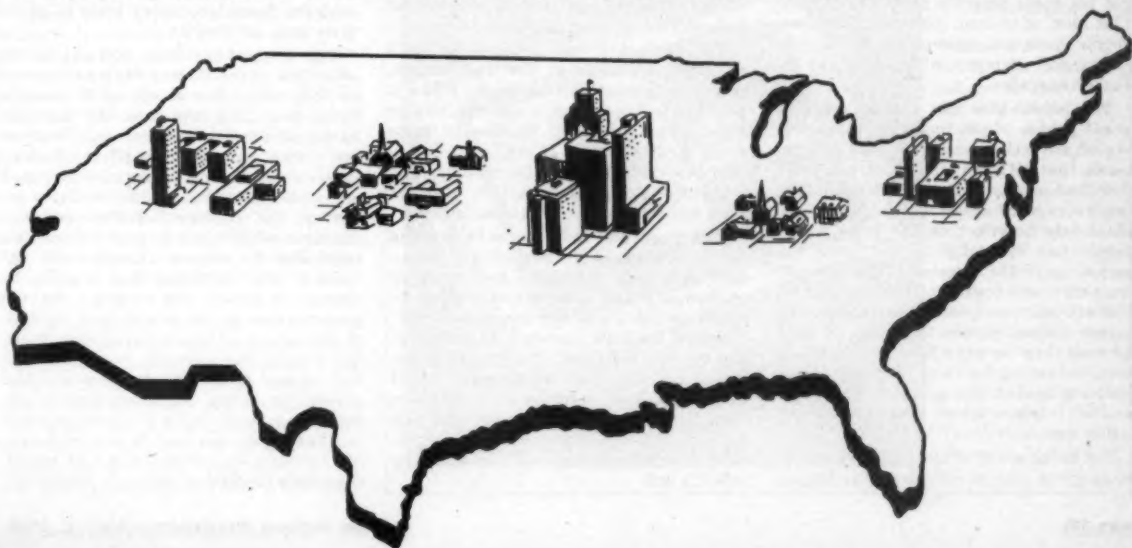
TO WIN THE PUBLIC

WITHIN the next few weeks the American Meat Institute will launch a "grass roots" advertising campaign to create a better understanding of the meat industry. While part of the program will be directed to the general public through national magazines, newspapers and radio, much emphasis will be placed on reaching the "little publics" most intimately connected with meat packing—the producers of livestock, meat retailers, packinghouse employees and consumers in the towns where packing plants are located.

This long-range program is based on the idea that if

people understand the industry they will like it. It is believed that people are favorably disposed toward the products of an industry or a company which they like. Moreover, people are likely to apply ordinary personal relationships in their attitude toward an industry, and will be friendly toward anyone who displays a friendly attitude toward them.

Public understanding is necessary if the entire industry is to grow with the needs of a growing America, the Institute said in announcing the public relations advertising program. Officials also pointed out that no other



industry has so many people intimately allied with it. Counting producers, packing plant employees and stockholders and retailers and their families, from 20,000,000 to 25,000,000 people receive all or part of their livelihood directly from the meat industry. If a large proportion of these people understand it and its importance in the national economy, it would be a good start toward achieving an appreciation of the industry on the part of the general public, the AMI said.

One of the aims of the program will be to improve the stature and the dignity of meat packing employees. A booklet is being prepared which will explain in simple language the various jobs in a packing plant and the reason they are important, not only to the company and the individual but also to the nation's economy. These booklets will be sent to every employee by his company, probably with a letter by the head of the firm.

There will also be informative pamphlets written for producers and retailers. A slide sound film is being produced for showing to livestock producer groups, retailer meetings, packing plant employees and in schools, clubs and other important consumer groups. In addition, posters will be provided for these organizations.

Some 200 executives of the meat packing industry, representing public relations, advertising, livestock relations and industrial relations departments, helped plan the campaign. It has been presented to retail organizations and to several livestock groups which have expressed their approval and are making plans to extend the information to their own groups.

Correct False Beliefs

In advertising directed toward the public the Institute will attempt to overcome some of the false impressions which a recent Elmo Roper survey showed were held by many people. For example, some people thought that they might be better off if there were no meat packing industry and the retailer got his meat directly from the farmer. This idea, of course, indicates that these people have no conception of the efficiency and economy with which the industry operates.

The public also has a mistaken idea about profits of the industry. In a number of advertisements and publicity releases the AMI has already stressed the fact that profits in the packing industry (an average of about $\frac{1}{4}$ ¢ per lb.) have absolutely no effect on the price which people pay for meat or the price the packer pays for livestock. The current campaign will continue these messages, and will point out, for example, that the packer normally sells two sides of beef for less than he pays for the animal on hoof, indicating how the recovery of by-products makes this possible, and pays cost of transportation and other marketing costs.

The broad scope of the industry sometimes gives rise to criticism, the Roper

Accident Frequency Rate Hits New Low in Contest

The cumulative accident frequency rate for all competing plants in the meat packing industry safety contest at the end of February was 11.11, the best record to date. In achieving this new low rate in the National Safety Council contest, the cumulative rates for both divisions were reduced to new lows. The February rate of 11.01 for Division 1 was slightly better than the previous low of 11.02 in November, while the rate of 13.94 for Division 2 showed more improvement over the previous low of 14.38 for this division in December.

Five of the six plants in Division 2—the meat processing plants—worked all of February without having any reportable injuries. This was the second time such a record has been made.

In February, the plants in Division 1 had an average injury rate of 9.30, which was slightly higher than the January rate but 18 per cent below the seven-month cumulative rate of 11.30 and, as a result, reduced the latter rate to 11.01.

In its monthly summary on the contest the Safety Council pointed out that back injuries are counted as disabling injuries if they result in loss of time.

survey found. The program will demonstrate that the industry must be a great and dynamic one because it has a large job to do; that, despite the fact that there are 14,000,000 more people to feed than there were ten years ago, the average person will eat 7 lbs. more meat this year than he did before the war, which means more than 2,000,000 lbs. more meat.

It will stress the importance of the industry to the national economy in general and the agricultural economy in particular, using for illustration the information that about one-half of the land in the United States is in grass and would not be valuable without livestock, and that the livestock would be of no value without the meat packing industry to convert animals into meat.

The campaign will endeavor to build a better appreciation for the farmer, whose judgment and foresight make it possible to have meat to eat one, two or three years after he decides to raise some meat animals. It will also recognize the versatility of the retailer, who is meat cutter, display artist, business man and salesman—all rolled into one.

The program will be built around advertisements in the *Saturday Evening Post* and *Life* magazine and in daily newspapers and commercial announcements on the Fred Waring show, sponsored on the NBC network each Thursday by the Institute. These advertisements will stress the significance of all factors in the industry—the farmer, meat packer and meat retailer, and will describe the importance of animal agriculture in conserving and building the nation's soil.

USE OF EMULSIFIERS IN BREAD BEING DISCUSSED AT FOOD-DRUG HEARINGS

The Food and Drug Administration has resumed the so-called "bread hearings" in Washington. Most of the testimony at present is on the question of permitting use of synthetic emulsifiers, commonly referred to as bread softeners. As a result of the hearings, a definition and standards of identity for bread will be drawn up by the Food and Drug Administration.

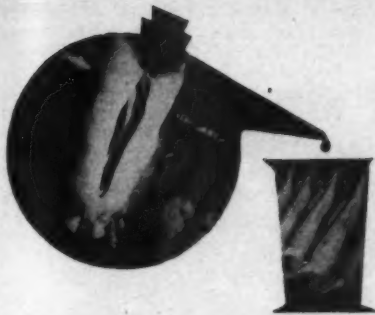
The Institute of Shortening and Edible Oils is taking a lead in an attempt to have the use of emulsifiers disproved since it believes that their widespread use would, to a great extent, replace fat in bread and other bakery products.

Two general types of emulsifiers are being marketed, the mono-glyceride type which is derived from animal fat and the polyoxyethylene stearate type which is derived from mineral oils or petroleum. Because of the tendency of emulsifiers to absorb and retain moisture, their use permits the use of a larger quantity of liquid and makes the bread "softer." (See THE NATIONAL PROVISIONER of February 12, 1949, page 14.) There is considerable evidence that emulsifiers are being substituted for fat in bread by some bakers, or that the amount of fat is reduced when they are used.

Since approximately 40 per cent of the shortening and lard sold in the United States for domestic consumption goes into bakery products, the concern of the Institute and of the entire meat packing industry would appear to be well founded, although it is difficult to determine to what extent emulsifiers do at present, or could, replace shortening. It is estimated that in 1947, 1,278,400 lbs. of shortening and lard were used in bakery products.

Among other witnesses, representatives of the Atlas Powder Co. and the Glyco Products Co. have presented lengthy testimony on the chemical preparation of the compounds their firms make, the polyoxyethylene type, with evidence from laboratory tests to prove their lack of toxicity.

The subject has been brought to the attention of the United States Congress by Representative Keefe of Wisconsin. In an hour-long report on the hearings he asked whether members of Congress knew what the potential effect of emulsifiers could be on the use of cottonseed oil, soybeans and soya oil, the dairy industry, the poultry industry and the ultimate effect upon human beings. He concluded by saying that he did not want to see "anything that is going to change or debase the program for the preservation of the health and welfare of the people of this country until there has been a full scientific exploration of the subject that will demonstrate the possibility of the effects on human life and human welfare by the constant and everlasting debasement of our food supply through the substitution and use of chemicals instead of nature's products."



First Conference on Industry Research

Studies in Meat Nutrition, Canning, Freezing and Curing Reported at AMI-Sponsored Meeting

SUCCESS of the first meat industry research conference, held by the Council on Research of the American Meat Institute at the University of Chicago last week, indicates that the meeting will be repeated each year, according to officials of the Institute.

Several hundred packer technologists and operating men and research workers from universities and government agencies and others interested in meat industry research attended the meetings on March 24 and 25.

Some of the papers presented at the meeting are presented in outline below:

DISPOSAL OF PACKINGHOUSE WASTES by F. W. Mohlman, director of laboratories, Sanitary District of Chicago.

The final effluents from packinghouses still contain decomposable organic solids which create pollution problems in streams. The total wastes in the U. S. are equivalent to the effect of the sewage of 14,000,000 persons. Reductions can be made in the magnitude of this pollution by, first, salvage of recoverable wastes in the packinghouse itself, and second, treatment of final wastes.

Losses vary greatly among different packers. In a study of unit losses among 14 Chicago hog, cattle and mixed plants it was found that gallons per ton (live weight) losses averaged 4,130; B.O.D. (lbs. per ton) averaged 28.9; suspended solids (lbs. per ton live weight) averaged 22.7; nitrogen (lbs. per ton live weight) averaged 3.49 and grease (lbs. per ton live weight) averaged 2.64. In other words the wastes per ton of animals killed equal about 4,000 gals. per day, carrying 23 lbs. of solids and having oxygen requirements equal to the sewage of 175 people.

It is suggested that the factor "live weight in tons" be used in expressing packinghouse waste losses rather than "hog units" since the usual ratios employed between hogs and cattle, sheep and calves are not accurate indices of their actual live weight relationships. Actual ratios (with hogs equal to 1) are: cattle, 3.58; calves, 0.81 and sheep,

0.35, according to the Mohlman report.

It is known that the losses in some houses are considerably greater than these normal losses, and improvements can be made by (1) removing more grease by skimming the surface of well-designed catch basins, (2) screening solids floating in the wastes, (3) evaporating stick and selling the condensate for feed or tankage and (4) improving cleanup operations and avoiding undue losses of all kinds.

A small Chicago house with extensive losses was persuaded to install a catch basin. Results were as follows:

	Kill tons/day	Gals. /ton	—Parts per Million—			
			B.O.D.	Susp. Solids	Nit.	Grease
Before	66.8	2,400	56.4	49.3	4.4	11.6
After	76.0	2,600	24.2	7.1	4.2	0.9

The ideal device for grease recovery has yet to be invented. Greater recovery may be achieved through some practices but the non-fatty solids contamination is greater. Aeration tanks plus chlorine and trick catch basins do not seem to be the answer. Increased grease salvage

results in lower B.O.D. in the plant effluent. High nitrogen losses indicate poor tankhouse, blood recovery and cookhouse operations.

Solids are removable from packinghouse waste with proper screening; such treatment is effective for fibrous paunch material but not for organic material. Vibrating screens appear to be promising for solid and grease recovery.

Waste losses are highest in winter because of the increased kill, but losses per animal are higher in the summer. Contrary to the usual opinion, the experience of Chicago authorities has been that losses are not necessarily higher in smaller houses; some of the most noticeable instances of high unit losses occur among plants with large kill volume.

Many processes have been tried for the final treatment of wastes. Activated sludge works at Chicago and Madison, where packinghouse waste is diluted with sewage. Undiluted waste is difficult to treat by activated sludge, because of the sensitivity of the sludge to



NEW PACKAGE FOR CHILI

Hunter Packing Co. of E. St. Louis is using all-aluminum foil containers for its chili con carne. The product may be warmed in the container by removing the lid and placing in oven. Trays are light and easy to stack. Each tray is made from a single sheet of aluminum with no seams so that it cannot leak. Hunter uses rotogravure printing in red, white and black. Containers are by Reynolds Metals Co.

*Two
Great
Works of
Nature!*



The White Oak . . . Majestic **GREAT WORK OF NATURE**
Natural Products are Better

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Fine Natural Casings

Your sausages look better . . . taste better . . . Order these fine-quality, graded casings from your Wilson salesman today!

GENERAL OFFICES



CHICAGO 9, ILL.

In every way sausage is best in
WILSON'S NATURAL CASINGS

variations in such strong wastes. Washable trickling filters (stone beds) followed by similar filters operated at low rates, plus recirculation of effluents, provides a good operating basis for treatment of undiluted wastes. Chemical treatment, using lime, zinc, chloride, chlorine, ferric salts or alum, has been attempted, to give an intermediate degree of purification, but these processes are expensive and do not give as good purification as filters.

The earliest tests were made in Chicago about 1915 and now practically all waste from the Chicago packinghouses is treated by activated sludge to give an excellent effluent. Another year will see the completion of the entire Chicago system for the treatment of packinghouse waste.

It has never been profitable to sell the sludges from packinghouse waste treatment, even though the ammonia content of dried activated sludge is quite high, averaging 6.2 per cent.

INVESTIGATION OF CANNED BACON SPOILAGE by H. O. Halvorson and John Ulrich, The Hormel Institute.

A study has been made of the factors which contribute to the keeping quality of canned bacon. The salt content is of primary importance. A product with a salt content of from 3 to 5 per cent keeps well at 100 degs. F. However, if the salt content is less than 2½ per cent, spoilage sets in rather rapidly. For desirable eating qualities, however, the salt content should be 2½ per cent. In order to make such a mild cured bacon keep, some of the water should be removed so as to decrease the water-salt ratio. This was done experimentally by subjecting slabs of bacon to a vacuum treatment from 12 to 24 hours at 125 degs. F. in a lard oil bath that contained .02 per cent NDGA. This lowered the water-salt ratio and improved the keeping quality. A ratio of from 4 to 7 is desirable. It was also found that the keeping quality correlated with equilibrium vapor pressure. A product with an equilibrium vapor pressure of 28 mm. of mercury or less at 37 degs. C. was found to keep very well.

In order to produce a satisfactory product, it is desirable to put the bacon in enameled lined cans. It was also found that even though conditions were brought about which would prevent bacterial spoilage, the fats would undergo hydrolysis and produce relatively large amounts of free fatty acids. Further studies should be made to find ways and means of inactivating the lipolytic enzymes that are responsible for the production of these troublesome fatty acids.

A REVIEW OF PACKAGING IN CONNECTION WITH RETAILING MEATS by George Garnatz of the Kroger Food Foundation.

Kroger now has 21 complete self-service meat units in operation with 400 more on a partial self-service basis. Consumer acceptance has been good with most shoppers preferring to buy self-service packaged meats because of



NEW SELF SERVICE PACKAGE

Spun Steak Co., San Francisco, is distributing frozen steaks, which have been processed for extra tenderness and flavor and packaged as individual servings in printed moisture-proof cellophane bags. Package contents are plainly visible and a bull's eye design of red, white and blue attracts consumer attention to brand identification. Shellmar Products Corp. prints cellophane wrappers.

greater speed and convenience; 58 out of every 100 consumers in stores with self-service meat departments patronize such markets.

After conversion to a packaged self-service basis, dollar sales of meat in the stores jumped 94 per cent and tonnage 49 per cent; this has been accompanied by a 46 per cent gain in grocery and produce sales. Before conversion of these stores meat sales were 26 per cent of total sales; afterward they rose to more than 32 per cent of the total.

Before conversion poultry accounted for 4 per cent of total tonnage; veal, 2.5 per cent; sausage, 8.6 per cent, and bacon, 7.3 per cent. After conversion poultry accounted for 16 per cent; veal, 10.8 per cent; sausage, 11.2 per cent, and bacon, 9.6 per cent.

The ratio of wages to sales is found to be somewhat higher after conversion to self-service than before, but efficiency can be improved to the point where the wage percentage is no greater than before conversion. The cost of wrapping material per pound of product is significantly higher under self-service, but economies can be achieved so that the new cost eventually need not be more than 8.4 per cent above the old.

In the beginning of Kroger research it was determined that practices followed in self-service packaging of beef could be used also for fresh pork, veal and lamb. Early packaging materials were unsatisfactory, but the development of MSAT 80 cellophane—heat sealing and moisture proof—was a step forward. With the wettable side of this film applied to the meat, good color can be maintained and its moisture vapor transmission qualities are such that microbial growth can be controlled.

Study of self-service packaging indicates that the cutting room should be held at 56 to 60 degs. F. and that cut meat should be exposed to the atmosphere for at least 15 minutes for best color development prior to wrapping; in stiffening the package a board or tray should be selected which prevents "pan-burning" and accumulation of meat juice. It has been found that the salable life of the product is critical unless it is held at 36 to 40 degs. F. and at the lower end of this range the product has a salable life of around 72 hours.

While self-service packaging of fresh meats can best be done by the retailer rather than the packer, and on an individual store basis rather than by a "circuit-riding" team, there is reason to believe the packer may have a place in packaging ready-to-serve meats. Even here, however, the retailer has an advantage where freshness is an important factor. Moreover, the retailer can package sausage items on a catch-weight family portion or count basis whereas the processor adheres to a package of definite weight. Tests with wiener packages indicate a two to one consumer preference for units which they can select on the basis of count over 1-lb. and ½-lb. packages.

Experience with the application of self-service packaging to sausage has been good except for the factor of color deterioration. It is recognized that light and oxygen contribute to discoloration and fading and that this is the primary technical problem in the field. Some attempts have been made to minimize fading by using lights of low intensity, soft fluorescents and lower holding temperatures. However, the problem is so serious that some consideration is being given to the use of packages which are opaque on the surface exposed during display. Vacuum or inert atmosphere packaging is also being considered but adjustments in practices and new materials should be thoroughly explored before such a fundamental change is made.

While vacuum-packed bacon has been favorably received, some difficulty has been reported with product sticking together and with wrinkling of the film. Vacuum-packaged product—in fact all self-service wraps—should have a special place for marking the price on the package.

The cellophane wrapping of picnics and butts has drawn some criticism because the wrap does not hold up well under transport and handling, sealing is inadequate and more attention should be paid to the finished conformation of the piece. Dealers and consumers are also more critical of packing bacon in P.T. cellophane and conversion to a sealed pack with LSAT cellophane has been favorably received.

There is reason to believe that self-service sale of meat succeeds best in stores doing at least \$3,000 in business weekly.

Self-service sale of meat is no passing fancy with the consumer and the future

NEVER FAIL

... for
taste-tempting
**HAM
FLAVOR**

Pre-Seasoning

3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For *extra* goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance... because it *pre-seasons* as it cures. In addition, the NEVER-FAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color... mouth-melting tenderness... and a texture that's moist but never soggy. Write today for complete information.

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INDICATING & RECORDING THERMOMETERS

calls for study of technical problems encountered in this merchandising field.

THE EFFECT OF DIFFERENT FACTORS ON THE FREEZING RATE OF MEATS by J. M. Ramsbottom, P. A. Goesser and E. J. Strandine of Swift & Company.

Experiments were made to determine the influence of the following factors on the freezing rate of meats: (1) kind of meat (beef, lamb, veal and pork); (2) age of meat; (3) amount of fat in meat; (4) grinding; (5) size and thickness of cut; (6) package materials, and (7) air velocity.

The freezing rate was determined by the size and location of ice crystals in the meat and by the length of time required for the temperature to drop through the zone of maximum ice crystal formation (30 to 25 degs. F.).

One- and 12-lb. blocks of ground beef, were frozen unpackaged, packaged in cellophane, and packaged in cellophane plus paperboard cartons. The meat was frozen at an ambient air temperature of -16 degs. F. and in air velocities of (a) less than 50 ft. per minute (b) 200 ft. per minute (c) 500 ft. per minute and (d) 1500 ft. per minute.

The results are summarized as follows:

1: When beef rounds were frozen in an air blast at -25 degs. F., ice crystals ranged in size from small crystals within the fibers in superficial lean to large crystals between the fibers at a depth of four inches.

2: Meats containing a high percentage of fat tissue froze more quickly than meats containing very little fat tissue.

3: Beef, lamb, pork, and veal froze at similar rates when allowances were made for differences in the fat and moisture content.

4: Aging and grinding beef did not significantly change the freezing rate.

5: The freezing rate of meat was progressively increased by increasing the velocity of the air from less than 50 ft. per minute (natural air movement) to 200 ft. per minute and to 500 ft. per minute, but the freezing rate was not materially changed by increasing the air velocity from 500 ft. per minute to 1500 ft. per minute.

6: The freezing rate of the meat decreased with any increase in the insulating value of the package.

RESEARCH ACTIVITIES OF THE AMERICAN MEAT INSTITUTE FOUNDATION by H. R. Kraybill, director.

The organization of the Foundation and the cooperative relationship with the University of Chicago was discussed briefly and research projects underway in the laboratories of the foundation were reviewed.

Fundamental studies of the physiological characteristics of bacteria associated with surface greenish discolorations have yielded information of much value in developing practical methods

for control and prevention of surface greening in sausages and cured meats. Every greening microorganism studied from natural outbreaks has been found to be a member of the "lactic acid" group of bacteria and to have common characteristics.

Studies on the action of nitrites and other curing agents on bacteria show that the nitrites have a definite (but not absolute) bacteriostatic effect in meat. This effect is influenced by the acidity and presence or absence of oxygen.

Extensive studies in the testing and development of antioxidants for animal fats resulted in a superior antioxidant for animal fats (AMIF-72). The antioxidant contains butylated hydroxyanisole, propyl gallate and citric acid. It is unique in its effectiveness in carrying through into the foods made with lard (crackers, pastry, etc.) and protecting them from rancidity. The antioxidant is now in extensive commercial use.

Chemical and spectrometric studies on the autooxidation of fats have yielded fundamental information on the chemical changes occurring during the development of rancidity in fats and the mode of action of antioxidants in retarding rancidity.

Other studies include the following: The nutritive value of meat scrap and tankage; methods of preparation of casings; the amino acid composition of fresh and cooked cuts of beef, pork and lamb; factors affecting the uniformity of cured bacon; the respiratory enzymes of meat tissues and physical, chemical, histological and organoleptic characteristics of beef as related to grade.

EDITOR'S NOTE: Abstracts of several other papers given at the conference will be published in an early issue of the *Provisioner*.

IOWA STREAM POLLUTION

The Iowa senate has passed a bill providing more stringent legislation to prevent stream pollution in the state. It is aimed at having all principal Iowa streams free of pollution within two years. The house version of the bill contains a provision that certain industries, including packing plants, would have two years in which to make necessary adjustments for treatment of wastes deposited in rivers.

The bill would require that all wastes and sewage be properly treated to prevent pollution before they could be dumped into any stream. The state health department would pass upon the adequacy of treatment plans. Any city or town or group of citizens could file complaints against violation of the law.

TO SOCIALIZE PACKINGHOUSES

Britain's socialist government plans to socialize the meat wholesaling industry. Of the 605 slaughterhouses in Britain, 400 are privately owned. They will be under municipal control.

BETTER QUALITY LARD

at a substantial saving in filtering cost with SPARKLER HORIZONTAL PLATE FILTERS

A new method of filtering lard, successfully employed by a large midwestern packer, marks a step forward in the processing of this product in the meat packing industry.

Major advantages of Sparkler Filters in lard processing are briefly summed up in the following seven points.

1. A better quality of lard is produced because the first run of lard through the Sparkler filter is not contaminated by rancid lard and soap particles retained in freshly laundered press cloths.
2. More insoluble material is removed by the evenly spread filtering medium on the horizontal plates. Cake is not subject to cracking, flow is always with gravity.
3. The Sparkler filter is totally enclosed thus eliminating oxidation of hot lard, a reaction wherein the lard loses a certain amount of its stability or keeping qualities.

Higher stability lard is delivered to Votators.

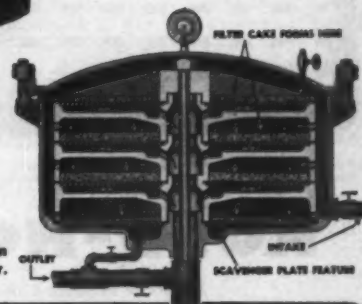
4. All steel construction prevents deterioration of lard by contact with copper or bronze fittings.
5. Saves approximately one-half the lard lost by adhering to filter cake because only one-half the usual amount of filter aid is required by the Sparkler Filter for the same total volume of lard filtered.
6. Saves labor in cleaning because filter paper is disposable, no laundry charges for cleaning cloths.
7. Less floor space is required for a Sparkler Filter than other types.

Sparkler Horizontal Plate Filters have been the standard equipment for microscopic filtration in the food, chemical, edible oils, milk, butter and cheese, and other industries for over twenty-five years. The recent introduction of Sparkler Filters for lard filtering is a natural step toward a better and more economical lard product.

We invite correspondence on your particular problem. You will receive the advice of engineers with a quarter of a century of experience in this specific field.



Sparkler Horizontal Plate Filter Model 33-S-17 steam jacketed, capacity 3000 G. P. H. type used in the John Morrell & Co. installation.



Section showing plates with filter cake in horizontal position and flow through filter.

SPARKLER MANUFACTURING COMPANY, MUNDELEIN, ILL.

EXCLUSIVE, PATENTED FEATURES MAKE

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TRUCK PLATES

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NO CASE OF OPERATIONAL FAILURE EVER REPORTED

When you buy Kold-Hold Refrigeration Plates for your truck, you can count on a lifetime of low cost, highly efficient refrigeration. For, with over one-half million Kold-Hold plates in use today, there has never been a case of operational failure reported. Trucks equipped with Kold-Hold Plates have been subjected to the most severe operating conditions possible, in all types of trucks. And never yet have they failed to provide the refrigeration needed.

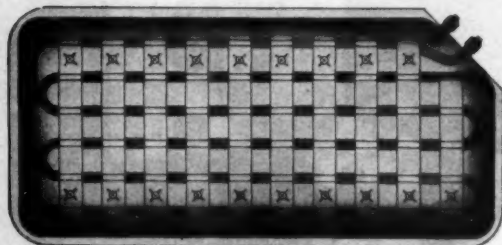
"PERIMETER FREEZING" ELIMINATES OPERATIONAL FAILURES

The extra long life of Kold-Hold Plates is due to exclusive design features which eliminate the operational failures found in conventional plate design. In Kold-Hold Plates, the refrigerant passes through tubing along the outer edges of the plate first . . . before it reaches the center. (See drawings below.) As a result the outer edges freeze first and the strain caused by the expansion of the eutectic is placed on the center and strongest part of the plate.

DUE TO THIS PATENTED METHOD OF CON-

STRUCTION WHICH RESULTS IN THE PERIMETER FREEZING FIRST, KOLD-HOLD TRUCK PLATES CANNOT SPOIL YOUR TRUCK LOAD, THROUGH MECHANICAL FAILURE.

There are other patented features which help make the Kold-Hold Truck Plate the most dependable on the market today. The streamlined design and rounded corners provide extra strength where it's needed most. There's no chance for ice to cake over the end.



The drawing at the left shows how the tubing carries the refrigeration all around the outer edges of a Kold-Hold Plate before going into the center. This takes the strain off the edges. The end view shows how the center of a Kold-Hold Plate "gives" as the eutectic freezes and expands. In conventional plate designs, the center freezes and places excessive strain on the edges.

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Send today for your free copy of this completely new catalog which explains the many advantages of Kold-Hold Plates.



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PROCESSING **TRANSPORTATION**
protects every step of the way

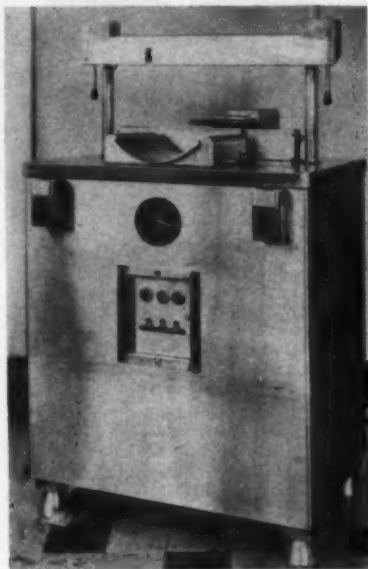
STORAGE

KOLD-HOLD MANUFACTURING COMPANY - 460 E. HAZEL STREET, LANSING 4, MICHIGAN

NEW EQUIPMENT *and Supplies*

BAGGING-SEALING MACHINE

A new Cry-O-Vac machine for bagging and vacuum sealing meat and similar products is now being built and sold by the Package Machinery Company for the Dewey & Almy Chemical



Co., its originator. The machine will be exhibited at the packaging show at Atlantic City, May 10 to 13.

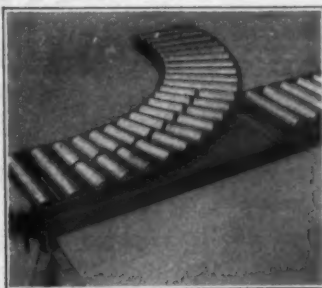
The Cry-O-Vac machine is a semi-automatic unit occupying only 30x32 in. of floor space. It takes a bag made of a specially developed film, removes the air and heat seals the bag. When this bag is dipped in a bath of from 185 to 195 degs. F., it shrinks tightly on the product, leaving no wrinkles or pockets where dehydration and freezer burn can form. The unit vacuumizes and heat-seals the package in one operation at a speed of from six to eight small pieces or three to four large pieces per minute.

FLEXIBLE CONTROL SWITCH

An adjustable curve switch for wheel or roller conveyors that can be set to any angle from through travel to 45 degs. right or left, or both, has been announced by the Metzgar Co. of Grand Rapids, Mich.

Each of the movable axles of the rollers or wheels is mounted in its individual frame which slides on a strong steel bed. A flexible center rib keeps them concentric at any setting,

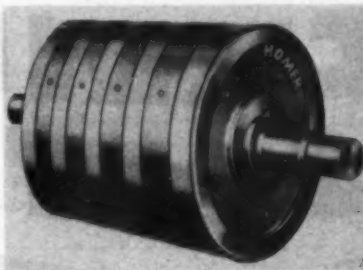
and a lever underneath the bed of the curve shifts the rolls as a unit from one position to another and locking pins maintain such setting. Because the rollers are concentric at any setting the work accepts the change in the direction of flow naturally and does not



require guard rails to force it into the curve. This avoids slippage and falling. It can be used with straight section or with portable fixed curve section for greater angles, according to the manufacturer.

TRAMP METAL PICKUP

The development of a new non-electric magnetic pulley has been announced by Homer Manufacturing Co., Inc., Lima, Ohio. The pulley is designed for separation of tramp metals from products of



industries requiring thorough extraction during or before processing. The pulleys are crowned to prevent belt weaving and runout and to assist in equalizing the conveyed material as it passes over the pulley. Standard or special length shafts are available to fit new or existing applications without changing bearings or shaft mountings. Head plates are cast aluminum and permanent non-electric magnets require no outside power source.

Watch Classified page for bargains in equipment.

New Trade Literature

Box Weight Indicator (NL 582): A simplified classification indicator tells at a glance the corrugated box recommended for safe packing and shipment of articles in various weights and sizes. When closed the indicator is only 2 in. wide and fits easily into the vest pocket of the user. The indicator covers both single wall and double wall corrugated boxes.—Hinde & Dauch Paper Co.

Aprons & Sleeves (NL 583): A two-page bulletin describes the new Chemgard translucent plastic aprons and sleeves for protection against chemicals, dirt, greases, and solvents in the processing and other industries. The aprons and sleeves are non-porous and non-absorptive and will not crack or deteriorate at normal working temperatures. They are stainproof, odorless and easy to keep clean.—Mine Safety Appliance Company.

Bag Closing (NL 584): A 16-page bulletin entitled "Filled Bag Closing Machines" is designed to aid in selection of machines. It contains tables which detail the characteristics of both sewing heads and machines and a packer knowing his daily capacity, bag sizes, weights, and type of closure can locate the exact closing machine to fill his needs. Photographs and descriptions of installations show the adaptability of the equipment to plant conditions.—Union Special Machine Company.

Air Conditioning (NL 588): A four-page, two color brochure entitled "Controlled Smokehouse Air Conditioning," contains photographs of actual installations and plans and designs for cabinet type houses showing method of air conditioning. The new design increases production 33 per cent through uniform temperatures, humidity and smoke penetration. Smokehouses are custom-made to fit individual requirements.—Industrial Air Conditioning Systems, Inc.

Packages (NL 605): A four-page brochure in color shows the different uses for the Wallet Pak and illustrates how sausage and other meats are packed in it. The new package is made of solid white paper board with inner liner attached. Various types of liners provide protection for specific products.—Marathon Corporation.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key number only. (4-2-49).

No.

Name

City

Street



Up and down the MEAT TRAIL

Personalities and Events of the Week

● John Holmes, president of Swift & Company, has been nominated for election as a director of General Electric.

● Wells E. Hunt was elected president of John J. Felin & Co., Inc., Philadelphia, at a recent directors' meeting.



WELLS HUNT

Mr. Hunt, formerly executive vice president, succeeds George A. Casey who retired due to ill health after serving the company for the past ten years. Other officers reelected at the meeting were Frank H. Burpee, vice president; Charles J. Datz, vice president; Walter J. Phelan, jr., secretary, and E. J. Morris, treasurer.

At the annual stockholders' meeting on the same day the following directors were elected: Frank H. Burpee, Charles J. Datz, J. Gilbert Donahue, jr., James T. Dooley, C. W. Fenninger, Joseph E. Haenn, W. E. Hunt, Collins E. McGovern, Gerald Ronon and D. Howard Silcox.

● G. R. Castendyk of Goossens & Van Rossem, Rotterdam, Holland, and a representative of Hatley Bros. Co. in European markets, is spending several days in Chicago. During his stay in the Midwest he plans to visit a number of packing plants.

● George Kern, Inc., has added a new bacon slicing department to its plant at 350 W. Thirty-eighth st., New York city, it was announced recently by George Kern, president.

● G. A. Birnbaum, who with E. E. McPhail owns the Virginia Packing Co., Virginia, Ill., recently celebrated his twenty-fifth anniversary in business in that city. The plant has a capacity of 100 to 130 hogs or 60 to 85 cattle a day.

● H. E. Madsen, manager of the St. Louis Independent Packing Co., St. Louis, Mo., recently announced that three employees have retired from the company, with a total of 124 years of continuous service. They are Thomas E. Boly, who had completed almost 43 years with the firm and was a member of the electrical shop when he retired; John B. Zacheis, who started with the firm just one month after Mr. Boly and had been night superintendent since 1932, and Adolph Ternetz, who held the position of fire marshal at the time of his retirement and had 38 years con-

OSCAR MAYER CO. CELEBRATES FOUNDER'S BIRTHDAY

Oscar F. Mayer, founder and chairman of the board of Oscar Mayer & Co., celebrated his ninetieth birthday on March 29. As usual, he spent the day at the office. In the company's plants and branches, nearly 6,000 employees acknowledged the occasion by being served birthday cake at lunch periods.

Mr. Mayer left his native Bavaria at the age of 14 and in 1873 began a career from butcher boy to "grand old man" of the industry by answering a boy wanted sign in a butcher shop window in Detroit. A short time later he moved to Chicago, and after gaining sufficient

experience in the employment of Chicago meat packing firms, began his own business in 1883. An only son, Oscar G. Mayer, now president of the company, joined the business in 1909, and in recent years two grandsons, Oscar G. Mayer, jr., and Harold Mayer, have become active in the business, now occupying positions of operations manager of the Madison and Chicago plants, respectively.

In 1919 the firm acquired the Madison, Wis. plant and since that time has purchased plants at Prairie du Chien, Wis., Davenport, Ia., and Philadelphia.



VETERAN MEAT PACKER CELEBRATES 90TH BIRTHDAY

Oscar F. Mayer is shown here cutting his 90-lb. birthday cake as his children, grandchildren and long-time friends help him celebrate. The founder of Oscar Mayer & Co. was in vigorous health and came to business as usual, but the day was turned into a party in the cafeteria of the Chicago plant. Left to right are Mrs. Otto K. Eitel; Oscar G. Mayer, son and president of the company; Carter H. Harrison, former mayor of Chicago; Marianna Collins, granddaughter; Mrs. A. C. Bolz, daughter; Oscar F. Mayer; Mrs. Robert Russell, granddaughter, and Otto K. Eitel.

tinuous service. Four of Zacheis' six sons are associated with the St. Louis Independent Packing Co.

● James I. Dryburgh, former provision manager of International Packers, Ltd., of Saskatoon, Canada, assumed an executive position with Intercontinental Packers, Ltd., of Australia on April 1. Dryburgh has been with the company since it started operations in Canada in 1940 with the exception of one and a half years in the RCAF. He will divide his time between the plants at Sydney and Bendigo.

● Ellard Pfaelzer, president of the American Meat Corporation, Kansas City, has announced the resignation of Al Brandmeyer, vice president. It is

understood that he resigned to take over the operation of the Fisher Meat Market, Kansas City, Kans.

● A fire early this week at the Griffith Laboratories, Chicago, was confined to the laboratory and operations were in no way affected, a company spokesman reported.

● Quality Casing Co., a new firm in the natural casing field, will open for business around April 15 at 1146 W. Randolph st., Chicago. Principals in the company are Byron Getzoff, president; Ray Seipp, vice president, and Fred Gaeding, manager. Seipp has been connected with the packinghouse supply field for 30 years while Getzoff started in the casing business with the late Milt

Custom's

TIMELY TIPS

Quite a while back, when Jake Akins was made Manager of the Southwestern District, one of his customers asked us to develop a Special Barbecue Sauce to be used in making a canned Barbecue Wiener. This firm has the exclusive use of this particular product because it was made to his specification. He called on us because he knew how much work we had done in developing Custom Barbecue Pumping Base and Custom Barbecue Spice Rub. We will develop an exclusive product, incorporating your own ideas if desired.

Satisfied users of the "Custom Barbecue Twins" mentioned above, have taught us many uses and ways to make profitable items with this material. Barbecue Wieners and Franks are making extra profits for many progressive packers and sausage makers now. Formulas are available for these and the following: Barbecued Hams or Shoulders, Beef, Turkeys, and Lamb. Also for Jellied Loaves, Baked Loaves, or loaves processed in molds and cooked in water. We will design formulas to fit any products you may be interested in, such as Canned Barbecue Hash, Stews, and many other canned meat products. Write us for complete information on specific products of interest to you.

The Barbecue Twins—Custom Barbecue Pumping Base and Custom Barbecue Spice Rub will produce a genuine southern barbecue flavor in your products that will greatly please you and your customers. Barbecue specialty items have proven to be real money makers for many progressive packers and sausage makers.

It is a good time now to get set to develop some of this profitable business that has met with ready acceptance by consumers wherever introduced. Act now and write us at once so that you'll be leading the parade when the real season for this type merchandise opens up—the warm days ahead when people will be picnicking, fishing, and going on many other outings. The summer season is closer than we realize.

Do it now! The cost is low. Place a trial order for one case (4 x 1 gals.) Custom Barbecue Pumping base and a 25 lb. drum of Custom Barbecue Spice Rub or a barrel of each if you desire. It takes the two together to do a complete job. The two products give you control so that you can make your product hot or mild. You'll be the loser if you don't try this.

Custom Food Products, Inc.

701-707 N. WESTERN AVENUE
CHICAGO 12, ILLINOIS



Goldberg in 1930. Gaeding has been connected with the casing business for 17 years.

● Banfield Frozen Foods Co., Tulsa, Okla., has completed an expansion program centered around a new 22 by 40 ft. cooler. Walls and floor of cooler are tile with rounded corners. Carcasses are brought from the cutting room on hooks by means of a conveyor system. Sterile lamps are placed at intervals in the ceiling. The firm sells directly to the consumer for storage in lockers and home freezers.

● The Superior Meat Co. has been established at Bakersfield, Calif., by Clyde A. Gaskill and Kenneth F. Scott. The new wholesale meat firm will also cut and wrap meat for home freezers and lockers.

● M. H. Brown, vice president of the Great Falls Meat Co., Great Falls, Mont., has been named chairman of the YWCA building fund campaign there.

● A. I. G. Valentine, manager, Swift & Company, S. St. Paul, Minn., announced recently that Andrew Jones has retired after 23 years with the company. He had worked in various capacities, since 1945 in the beef dressing department.

● The Amalgamated Meat Cutters and Butcher Workmen, A F of L, announced recently that they will build a \$500,000 office in Chicago at Diversey and Sheridan rd. Although plans have not been completed, they are considering constructing a replica of George Washing-

ton's home in Mount Vernon. Work is expected to be started this fall, according to Earl Jimmerson, international president, and Patrick Gorman, secretary-treasurer.

● Nine German municipal government officials recently toured the Chicago plant of Armour and Company.

● J. M. Foster, vice president of John Morrell & Co. in charge of operations, was recently elected president of the Ottumwa Country Club.

● The Fond du Lac, Wis., city council has adopted a meat and slaughtering inspection ordinance, in order to permit an immediate opening of the Nichols Packing Co. Dr. J. W. Foley, a veterinarian, was named inspector. The ordinance was passed after officials of the Nichols firm learned that they would have to transport animals to Sheboygan for slaughtering because of restrictions in Fond du Lac. The company had moved to Fond du Lac from Sheboygan. Under the ordinance, all meat processed or sold in Fond du Lac must be approved and stamped by the inspector unless previously passed by federal inspectors. Retail outlets must obtain permits from the board of health at a cost of \$10 annually.

● Shen-Valley Meat Packers, Inc., Timberville, Va. will begin operations by June 1, according to the board of directors. The plant is owned cooperatively by farmers in the area. It is now open daily for inspection tours.

Cudahy Brothers Commemorates the One Hundredth Birthday Anniversary of Patrick Cudahy, Founder

To commemorate the one hundredth anniversary last March 17 of the birth of Patrick Cudahy, founder of Cudahy

Brothers Co., Cudahy, Wis., the company published a booklet which tells how a poor Irish boy overcame countless obstacles to rise to fame and fortune in his adopted land.

The story begins in County Kilkenny, Ireland, on St. Patrick's day, 1849, when Patrick was born. Because of hard times due to the potato famine, the family decided to come to America. They traveled from Boston by canal and lake to Milwaukee, which had been described as a "land of milk and honey." But jobs were hard to find and the family moved to the country. Patrick's formal education was limited to the opportunities afforded by the country school. At the age of 13 he started his apprenticeship in the grocery trade at 25c a day, but soon embarked upon the career he was to lead all his life. He began for the Roddis Packing Co., carrying meat, at \$3 per week, and during slack periods in the summer worked at



PATRICK
CUDAHY

a nursery. When he was 22, on the recommendation of Philip Armour, he was selected as superintendent of the new packing firm of Lyman & Wooley.

Meanwhile Michael, eldest of the Cudahy brothers, had started with Layton and Plankinton and then with Layton and Co. Later John Plankinton offered him the superintendency of the Plankinton and Armour plant and in 1873 admitted him as a partner. When the firm was moved to Chicago as Armour and Company, Michael played a major part in its growth. In 1877 he, Philip Armour and Edward Cudahy purchased the Thomas Lipton interests in Omaha and established the Armour-Cudahy Packing Co. In 1890 Michael sold his interest in the Chicago firm, bought Armour's interest in Armour-Cudahy and established Cudahy Packing Co.

When Philip Armour and Michael Cudahy left Milwaukee in 1874, Patrick, 25, was made superintendent of the large Plankinton and Armour plant. He advanced steadily and became a part owner. In 1888 he and his brother John, who was a silent partner, purchased the firm and renamed it Cudahy Brothers Co. Patrick was only 39 and the deal created some skepticism among older livestock commission men but he succeeded in running the plant at full capacity. He later moved the enlarged business to a new plant, around which a city grew named in his honor.



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Damp-Tex is unaffected by live steam common to many plants.



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Pre-Treated Damp-Tex will resist fungus, mold or mildew on the surface to be painted.



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Water soaked bricks painted with Damp-Tex and dried in the sun prove the film will not blister or break.



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Two to three percent caustic washing solutions are not injurious to Damp-Tex Enamel.

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Damp-Tex is unaffected by lactic and other common food acids.



DAMP-TEX

THE WET SURFACE ENAMEL

STEELCOTE MFG. CO. GRATIOT at THERESA ST. LOUIS, MO.

World Hog Numbers 6% Above Last Year

WORLD hog numbers at the beginning of 1949 were estimated at 261,000,000 head, an increase of 15,000,000 or more than 6 per cent from the 246,000,000 in 1948, but 10 per cent below the 1936-40 prewar average, according to the Office of Foreign Agricultural Relations of the U. S. Department of Agriculture. Significant increases occurred on all continents during 1948, with the largest taking place in Europe and the Soviet Union. South America also made a sizable gain in numbers, while moderate increases occurred on the other continents.

Favorable growing conditions throughout most of the world in 1948 resulted in a much improved feed situation and this, together with such factors as the strong domestic and export demand for pork and pork products, efforts to regain self-sufficiency and be less dependent on imports and government plans by some countries, were all important in increasing hog numbers. If growing and economic conditions remain favorable, further recovery can be anticipated in 1949.

Notwithstanding the increases during the past year, the world hog population is below the 1936-40 prewar average by 29,000,000 head. North America, South America and Africa were the

only continents where numbers exceeded the prewar average. European numbers were about 75 per cent of prewar and the Soviet Union numbers were believed to be about one-half of their prewar level. Numbers in Asia and Oceania continue to be about 9 and 6 per cent, respectively, below prewar levels.

The 4 per cent increase in hog numbers on farms in the United States on January 1, 1949, reflected the favorable feed prospects and high prices for hogs that existed in much of 1948. Canadian numbers in December 1948 were 14 per cent below the preceding year, but breeding intentions indicate that the 1949 spring pig crop will be 20 per cent larger than last spring.

PROMOTE SAUSAGE IN MAY.

May advertising of the AMI meat educational program will turn the spotlight on sausage, with an extensive promotional campaign backed by strong radio and magazine advertising. The industry-wide drive will begin May 10 when the May 24 issue of *Look* will appear on news stands with an advertisement on frankfurters, pictured to form the word "Fun." This advertisement will be on the nourishing meat theme of "How right you are in liking it," and display the food value of all meat. *Life* magazine's advertisement will re-emphasize this theme in its May 23 issue, but will feature ready-to-serve sausage under the heading, "Right

and ready for tempting meals."

The fun in eating franks and ready-to-serve meats will also be brought out on the Fred Waring Show, which is broadcast every Thursday morning over the NBC network.

Casings and spice manufacturers also will join in the promotion.

Individual promotions by sausage manufacturers and retailers will be aided by a special sausage promotion kit prepared by the Institute. This "Sausage Salesmaker" will contain complete store materials to build more sausage sales around the national advertising.

FLASHES ON SUPPLIERS

LAYNE AND BOWLER, INC.: This firm of vertical turbine pump manufacturers in Memphis, Tenn., and its 16 affiliated well water supply companies, announces the latest addition to the Layne organization, General Filter Company of Ames, Iowa. General Filter Company was organized in 1935 by J. P. Lawlor, a former Layne engineer. He is to remain as president. This is a company of engineers and chemists devoted to the broad field of water conditioning.

REYNOLDS ELECTRIC CO.: This Chicago company, which has been located at 2650 W. Congress st. for 35 years, has moved to a new plant at 3000 River Road, River Grove, Ill., two miles west of the Chicago city limits.

PROFIT BUILDERS

Peters' machines are designed to help build greater profits. Each has a particular job to do, and performs its duty with maximum efficiency.

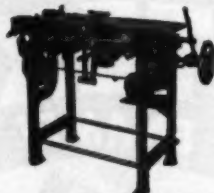
For over fifty years, many users throughout the country have relied upon Peters' machinery for uniformity in production and the finished appearance of their lard and shortening products.

The dependable service of these machines has enabled numerous plants to save considerably in time, labor and materials.

Learn how they can help you do the same. Send us a sample of each size carton you are now using.



PETERS JUNIOR CARTON FORMING AND LINING MACHINE sets up 35-40 cartons per minute. One operator required.



PETERS JUNIOR CARTON FOLDING AND CLOSING MACHINE closes 35-40 cartons per minute.

PETERS MACHINERY CO.
4700 Ravenswood Ave. Chicago 40, Ill.

Clean Surfaces and Kill Odors with One Low-Cost Material



YOU disgruntled with bad odors that hang around refuse areas of your plant? Cheer up... put effective Oakite Di-Sanite to work.

Just mix a little Oakite Di-Sanite in water, then swab, spray or mop a two-in-one cleaning-deodorizing solution on the surfaces. This specially designed double-duty detergent not only destroys odors without camouflage, but also completely cleans the surfaces.

Read details about the many ways you can use Oakite Di-Sanite. FREE "Oakite 77 Digest" gives the story. Also tells how to simplify many other cleaning, de-scaling and chemical sterilization jobs in your plant. Send request to Oakite Products, Inc., 20A Thames St., New York 6, N. Y.



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give you advantages and cost-cutting features that no other plate can offer you. They can be used on both sides and can be reversed to give you the effect of two plates for the price of one. They wear longer. They cut more meat and cut it better. They eliminate unnecessary expenses of regrinding and replacement.

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have proven their superiority in all the large meat packing and sausage plants, and in thousands of smaller plants all over the United States and foreign countries. Available in all sizes for all makes of grinders. They are known the world over for their superiority.

YOURS FOR THE ASKING—Write now for new
"Sausage Grinding Pointers" folder.



THE SPECIALTY MFRS. SALES CO.

Chas. W. Dieckmann
2021 Grace St., CHICAGO 18, ILL.

Marketing Cattle by Grade

(Continued from page 10.)

complication would arise in the case of a dealer who buys slaughter cattle outright for re-shipment and sale at a distant point for he must necessarily bid on a liveweight basis even though he may sell the cattle on a carcass weight and grade basis to the slaughterer.

The bulletin listed a number of factors which need additional research. These include: 1) The extent of errors in estimating yields and grades of steers, heifers and cows and the differences in the accuracy of these estimates between the several classes and grades; 2) the extent of agreement between graders in grading beef carcasses according to the official U. S. grade standards or modifications of these standards; 3) determining the desired number of carcass grade categories; 4) the possibility of developing objective standards for beef carcasses; 5) the extent of the variation in the weights and grades of various by-products and the different by-product credits to be allocated to different classes, weights and grades of animals, and 7) the relative costs of marketing slaughter cattle by the carcass and liveweight methods.

ARGENTINA ORDERS INCREASE FOR PACKINGHOUSE WORKERS

To avert a threatened walkout of 60,000 meat packing industry workers, the Argentine government is planning to order an overall wage increase which would probably average 24c an hour, and would cost the industry nearly \$30,000,000 a year. Packers stated that it would bring the industry's 1949 "estimated loss" to more than \$100,000,000. If such action goes into effect, it is expected to prevent further delay in meat shipments to Britain, but may also result in raising the price of the meat. The meat agreement between the two nations ended March 31 and a new pact has not been agreed upon.

Argentina recently granted packers a \$12,000,000 subsidy. Packers had been seeking \$40,000,000 to cover their losses and allow a fair profit for the period October 1, 1946, to the end of 1948. They claimed that the losses resulted from the government's labor and price policy.

1948 TALLOW EXPORTS

Total 1948 exports of edible and inedible tallow amounted to 69,372,000 lbs., which was 25 per cent larger than the 55,154,000 lbs. shipped out in 1947 and 35 times as great as the 1936-39 average of 1,961,000 lbs., the Office of Foreign Agricultural Relations has announced. Edible tallow, the bulk of which went to European countries, was a very minor part of the total exports, while for United States inedible tallow, obtainable at lower prices than in other exporting countries, there was a ready market and 67,995,000 lbs. was exported in 1948.

CUDAHY'S Selected SHEEP CASINGS

ARE... DOUBLE TESTED!



Cudahy's Selected Sheep Casings mean prime quality because they are rigidly tested.

Lower Costs—More Sales—ALL Cudahy casings are double tested for uniform strength and size. This cuts breakage losses and also assures you of well-filled, smooth, fine looking sausage that sells on sight.

They're "Naturally" Better—Sausages made with natural casings have a plump, appetizing appearance... evenly smoked flavor... and sealed-in juiciness that can't be imitated.

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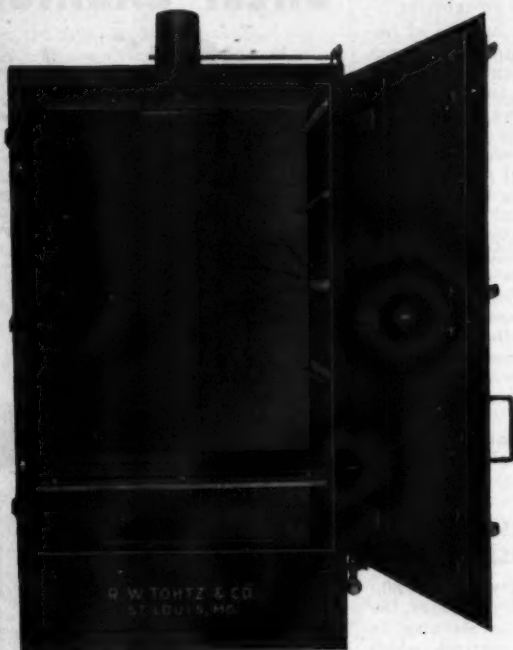
Cudahy's many branches can quickly fill your orders for any of 79 different sizes of beef, pork, or sheep casings. Talk to one of our Casing Sales Experts—or write today!

The CUDAHY Packing Co.

PRODUCERS AND DISTRIBUTORS OF BEEF AND PORK CASINGS
PRODUCERS AND IMPORTERS OF SHEEP CASINGS



Introducing the
**R-W Insulated
Steel Cabinet
Smoke House**



No. 431-A

This is our contribution to the peace of mind of the smaller meat processor, whose ambitions toward customer good will for his product are fully equal to his larger rival's. This is made of heavy sheet steel welded to an angle and channel frame, and insulation is 2" all around, and on top. A gas burner gives the combustion required, which is provided by heating sawdust in the sawdust pan. The entire assembly is automatic in operation. Pilot is continuous. A pilot safety shutoff valve shuts off the gas supply when necessary. There is an automatic thermostat valve for controlling and holding temperature. Removable drip pan, dial thermometer and damper to control smoke exhaust. We can ship now.

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R-W Meat Packing Equipment
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OF AIR CIRCULATION**

The RECO blows upward. It's the only effective way possible to secure gentle, draft-free air circulation in a refrigerated room.

The air continually moves around and between stored items, even though tightly packed, restricting mold and spoilage.

*It keeps coils free from frost and ice
It keeps walls and ceilings dry and sanitary
It dissipates odors
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Get the facts about the importance of air circulation in refrigerated rooms. Write for Manual 241. It's Free!



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PROCESSING *Methods*

SAUSAGE SPOILAGE AND ITS PREVENTION

First Article of Three

MANY of the sausage maker's troubles in the summer months are due to slimes, discolorations and other forms of spoilage, most of which can be traced directly to bacteria. While trouble seems to be most frequent during the warmer months, a high proportion of the sausage inquiries received by THE NATIONAL PROVISIONER in all seasons are about such difficulties.

Usually it is the sausage maker's own fault; he hasn't handled or cured his materials properly, or he hasn't kept his equipment clean. Somewhere in processing there has been a slip-up—materials or product have been contaminated or the method of handling has been such that bacterial growth has been unchecked or encouraged.

Meat is moist and contains all the food elements bacteria need. Grinding and chopping make it even more suitable as a medium for growth of bacteria—and they seldom wait for opportunity to knock twice.

The sausage plant and its products can't be kept absolutely free from bacteria; it might even (in the case of curing) be undesirable to do so. Bacteria and molds which cause spoilage are normally present to some degree in the meat material for sausage, casings, dust, air, workmen's clothes, on walls, floors and equipment. They are sometimes found in the non-meat ingredients—seasoning and curing materials, binders, ice, etc. The best that can be done is to use meat and non-meat materials with a minimum bacterial load, guard against further infection in processing, keep the environment in which sausage is made and stored as free from bacteria as possible, but to assume, in handling each batch of meat or finished product, that it has already been exposed to infection and that the growth and spread of the organisms must be checked.

Expressed simply, the trick is to keep bacteria in the plant, on equipment and in and on sausage so low in number that they cannot spoil product. Bacterial contact with product can be reduced to a minimum by use of real cleanliness, and activity and growth of the unavoidable minimum can be checked by refrigeration, humidity control, curing, cooking, smoking and drying.

The germicidal lamp has given the processor a new weapon with which he can minimize air-borne contamination, inhibit bacterial growth and safeguard the finished product in storage and during delivery. It is, however, a mistake to depend too much on any curative or

inhibitory measure; even thorough cooking, for example, does not prevent development of one type of internal discoloration.

There are several common types of sausage spoilage due to bacteria. The types are as follows:

INTERNAL GREENING: One form of this discoloration—green ring in larger sausage and green core or stick

● For a number of years many meat packing and sausage manufacturing plants have used a series of NP articles entitled "Sausage Spoilage" as a primary guide in identifying and eliminating various types of spoilage encountered in sausage production. These articles have been revised from time to time as information on the subject has increased and become more definite. The first installment of the latest revision of the series begins this week on this page.

● It is interesting to note that many of the spoilage elimination practices first suggested by the NP 25 years ago have been proved effective—not only in actual plant operation but also in the research laboratories of the industry.

contact areas in smaller product—is the delayed result of action of bacteria which are killed in cooking. The ring appears at different depths beneath the surface and is sometimes not a continuous ring. It usually develops within 12 to 36 hours after processing, even with good refrigeration; it becomes apparent when the sausage is cut and does not appear to be associated with surface sliming.

The work of L. B. Jensen of Swift & Company, C. F. Niven of the American Meat Institute Foundation and others clearly indicates that this type of discoloration results from an unusually high bacterial concentration in the sausage mix before it is processed. These bacteria may be present in the meat materials (usually beef), infected non-meat ingredients, reused stuffer strippings, reused sausage in poor condition, a defective stuffer or other equipment and a mishandled batch of sausage meat. Investigation strongly suggests that these bacteria are in the sausage mixture prior to heat processing, but are killed in the smoke and/or cook. The damage is already done, however, and the rings develop as sufficient oxygen is diffused into the sausage from the air.

Another type of internal greening—green core in bologna and other large sausage—appears to be due to the presence in and on the sausage of living bacteria which are not killed by the cook and which develop extensively after processing if refrigeration is not adequate. This kind of discoloration develops one to 12 hours after the sausage is sliced; the exterior of the product may be normal in appearance and the cut surface may also be normal on slicing. Such discoloration shows up in the retail store. Since it is the result of underprocessing and poor refrigeration the correction of these practices will usually clear up the trouble.

GRAY RINGS: These rings, which are occasionally found just below the surface of the casing, are somewhat obscure in origin. They are sometimes called "chill rings" since they are thought to occur in stuffed sausage which has been held at 38 degs. F. for a number of hours before smoking. It is possible that they develop as the result of slow bacterial action in the sausage during the holding period and a heightened action as the product is brought out into a higher temperature.

EXTERNAL GREENING AND SLIME: Surface contamination of sausage after processing results in the development, usually at least 36 hours later, of green spots and streaks and/or surface slime on the casing. The slime is a moist, colorless, slick surface material which may later turn gray to faint green. This type of spoilage is especially troublesome on frankfurts, usually appearing first in the stick contact area; although it is a surface infection it may be transmitted to the cut surface of large sausage and spread as a general greenish discoloration.

Jensen in *Microbiology of Meats* suggests that since this type of spoilage is apparently caused by a large variety of organisms, and since it is almost impossible to prevent some of them from coming in contact with the surface of the product, the best way to prevent this type of trouble is to: 1) handle the franks as little as possible; 2) maintain physical conditions so that the casing does not carry a moisture film on which the bacteria can grow. Bacteria causing this kind of spoilage appear to be salt tolerant and will grow at temperatures as low as 40 degs. and in or out of the consumer container in which the sausage may be packed.

Sometimes this kind of spoilage develops into an epidemic in a processing plant. The original infection may come, for example, from returned sausage and then be spread over much product through contact by workers, clothing, etc. Niven points out that stern measures may be necessary to clear out all

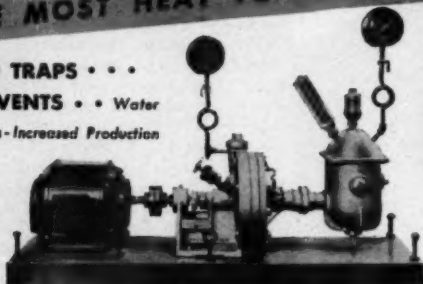
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the diseased product in a plant and to halt the epidemic.

CASING DISCOLORATION: After the cook green speckled discolorations may sometimes be found on the casings on sausage. These, and occasional red discolorations on casings, are believed to be the result of bacterial action due to mishandling the casings after their removal from the original shipping container.

EXTERNAL MOLD: This type of spoilage is most often found on dry sausage. Molds show up in various colors and may give sausage a musty taste and odor, prevent proper drying and weaken the casing. In some cases mold is not regarded as detrimental to dry sausage, but is considered desirable.

MAKING MUTTON ROLL

A western processor wants directions for the preparation of mutton roll or "Rolle Polse." He writes:

EDITOR THE NATIONAL PROVISIONER:

Can you send us a formula and directions for making Swedish mutton roll or "Rolle Polse?" We understand this type of product is sometimes made from beef.

Bone the mutton forequarter carefully, being careful not to cut the outside of the rack when removing the ribs. Trim out all sinews and fat and slice the meat into thin layers. Next, lay the rack out flat for the outside covering and lay the sliced meat on it to form the inside portion of the roll. Lay a light sprinkling of spice between each portion of the meat.

When the correct size for the roll is reached, draw the covering layer of the rack over and sew together. Cure for two to three weeks in a brine with a salometer reading of 60 degs. Remove from brine, cook at 180 degs. for one hour, next at 170 degs. for another hour, or until tender.

Wrap each roll in heavy canvas tied tightly at both ends and press in cooler overnight. Be careful that the pressing is done so that the inside layers are horizontal in the finished roll.

In general, the most satisfactory spices are chopped onions, salt and pepper. The sausage maker has a pile of each of these in front of him and lightly sprinkles each layer as he puts it in. The proportions are a matter of taste and can only be learned by experience in making the product.

In making a somewhat similar type of product with beef the procedure is as follows:

Use beef flanks or beef plates, split them into thin slabs and then lay them together so there is one layer of lean and then one layer of fat. Season with salt, cloves and allspice.

Roll the meat up as in making plate corned beef; the roll should be 3 to 4 in. thick. Put the string on in loops about 1 in. apart and sew the roll into a piece of muslin.

Cook about 2½ to 3 hours, according to size, and when cooked lay the rolls on a table and put boards on top with weight enough to flatten the rolls.

RECENT PATENTS

The information below is furnished by patent law offices of

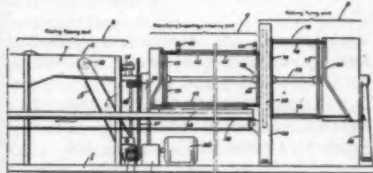
LANCASTER, ALLWINE & ROMMEL

468 Bowen Building
Washington 5, D. C.

The data listed below is only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors.

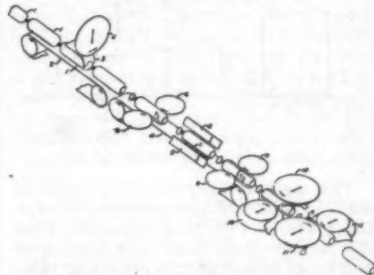
Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 50c for each copy desired. They will be pleased to give you free preliminary patent advice.

No. 2,462,957, SAUSAGE CASING TYING MACHINE, patented March 1, 1949 by Joel C. Gunn, Sacramento, Calif.



A power-driven casing folding and feeding unit is included to pleat and fold initially flat sausage casings each into a transversely compact longitudinal bundle and to then advance the same, one at a time, along a predetermined path. There is also a power-driven string tying unit to receive each folded casing and to advance to it, and thereafter retract it from the tying unit, the latter being operative upon advance of each casing to knot a length of string about one end of the casing.

No. 2,463,157, REMOVAL OF CASINGS FROM MEAT PRODUCTS, patented March 1, 1949 by Roy H. Deitrickson, Toledo, Ohio, assignor of one-half to J. McLeod Little, Toledo.



This is a method for removing a casing membrane from wieners, frankfurters and like products by scoring the membrane while on the product to weaken the membrane and subsequently applying suction to successive portions of the weakened membrane to strip it from the product.

No. 2,464,927, ANTIOXIDANT, patented March 22, 1949, by Lloyd A. Hall

STAMP BRANDING

Perfect for Ingredients Marking

For ingredients marking of standard sausage products whose formulas do not change, the No. 82 Great Lakes Brander is ideal. Makes a clean, handsome imprint that does not smear or blur; also ideal for brand-marking sausage with company name or trademark. Hand engraved marking dies screw on center post without tools, are easily interchanged. Enclosed heating element. Write!



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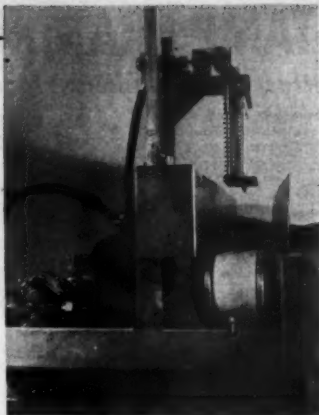
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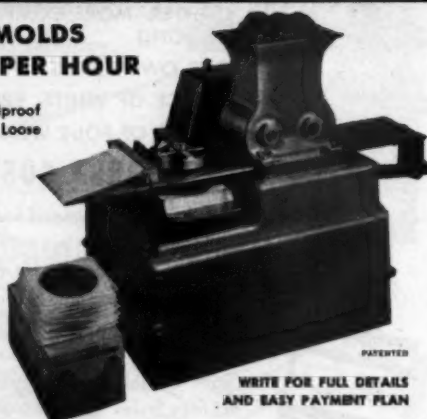
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The only small machine on the market that eliminates the manual feed of paper and automatically ejects and stacks the patty on a special coated waxed sheet. Price, \$14.95, F. O. B. factory, Chicago.

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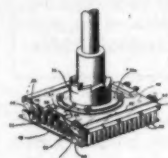
and Leon Lee Gershbein, Chicago, Ill., assignors to The Griffith Laboratories, Inc., a corporation of Illinois.

This antioxidant is for fatty materials and comprises a vegetable carrier oil and a synergistic mixture of a tocopherol, a low molecular weight alkyl ester of gallic acid and lecithin.

No. 2,464,928, PHOSPHOLIPOID CARRIER FOR ANTIOXIDANT, patented March 22, 1949 by Lloyd A. Hall, Chicago, Ill., assignor to The Griffith Laboratories, Inc., a corporation of Illinois.

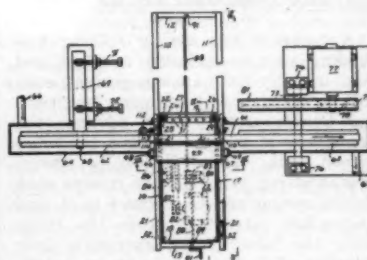
This is a method disclosed for employing the antioxidant of patent 2,464,927.

No. 2,464,634, MEAT-TENDERING APPLIANCE, patented March 15, 1949 by William J. F. Boettcher, Chicago, Ill., assignor to Harold C. Boettcher, Chicago.



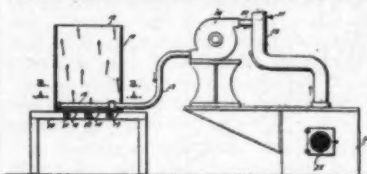
There is provided a knife-carrier with rows of downwardly-pointing knives, and a movable meat separating grid below the plate.

No. 2,463,099, MEAT SLICING MACHINE, patented March 1, 1949 by Louie C. Goodwin, Bessemer, Ala.



This is a special purpose machine for providing thin slices of fat.

No. 2,464,614, METHOD OF IMPARTING SMOKY FLAVORS TO SOFT FOODS, patented March 15, 1949 by Theodore Asbury Sala, Dallas, Tex.



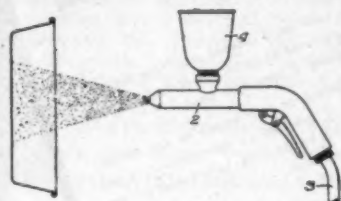
The method comprises forcing wood smoke under sufficient pressure through the mass of soft foods upwards from the bottom of the mass at a number of points, as to agitate the mass and thoroughly permeate the same with the flavoring wood smoke.

No. 2,463,015, METHOD OF TREATING ANIMAL AND VEGETABLE OILS, patented March 1, 1949 by Frederick C. Bersworth, Verona, N. J.

For the purpose of freeing the oil from metallic impurities, the inventor agitates the oil with an aqueous solution containing an alkali metal salt of

ethylene diamine tetra-acetic acid having at least two and not over three of its carboxylic groups neutralized by an alkali metal ion.

No. 2,463,870, BAKING PREPARATION AND PROCESS, patented March 8, 1949 by Francis Frederick Hansen, Pittsburgh, Pa.



For greasing baking pans, the inventor provides discrete hard fat particles of at least 200 mesh in fineness mixed with calcium or magnesium stearate.

STATE SAUSAGE-MEAT LAWS

State legislatures and regulatory agencies have recently been busy in connection with laws and regulations covering sausage and similar products.

In Michigan three bills have been introduced in the legislature. One would define hamburger and limit its fat content to 20 per cent. Another would make a license revocation hearing before the state Director of Agriculture mandatory for any firm convicted three times within 12 months of violating Michigan pure food laws. The third measure would permit control over the constituents of liverwurst, meat loaves and other products not covered by the states sausage law.

In Detroit one sausage manufacturer has been charged twice in a short period with making sausage with insufficient protein and excessive dry milk solids.

Oregon's food law prohibiting the use of flesh from any calf slaughtered under the age of four weeks is being tested in a case brought by the state Department of Agriculture.

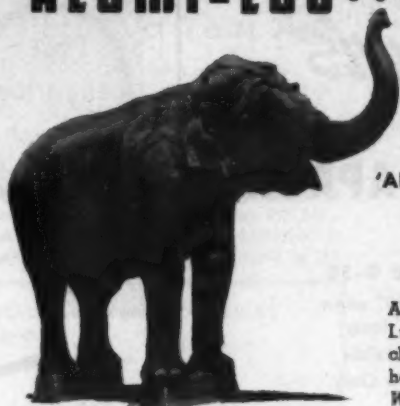
In California hearings have been held on a bill which would prohibit horsemeat from being offered for sale in any restaurant, cafe, or public eating place. Another bill would require all horsemeat sold in the state to be decharacterized with at least 1 per cent charcoal at point of sale to final consumer.

A bill introduced in the Tennessee legislature would require that horsemeat be denatured with at least 2 per cent charcoal or other similar inert ingredient in order to give it a distinctive flavor.

FINANCIAL NOTES

Cudahy Packing Co. has declared a quarterly dividend of 15c on its common stock, payable April 15 to holders of record April 4, and a quarterly dividend of \$1.12½ on its preferred stock.

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10-lb. package OLD BALDY, per lb. ... 37¢
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Inspected Meat Output Still Averaging Far Ahead of Strike Period a Year Ago

MEAT production under federal inspection in the week ended March 26 totaled 272,000,000 lbs., the U. S. Department of Agriculture estimated. Production was 1 per cent below the 276,000,000 lbs. reported last week but 28 per cent above the 213,000,000 produced during the second week of the strike last year.

The cattle slaughter estimate of 233,-

the three weeks under comparison was 12,700,000, 12,800,000 and 11,200,000 lbs., respectively.

Hog slaughter was estimated at 900,000 head—about the same as 897,000 reported last week but 41 per cent above the 683,000 kill of the same week in 1948. Production of pork was 123,000,000 lbs., compared with 124,000,000 in the previous week and 90,000,000 in the

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION*

Week ended March 26, 1949—with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat	
	Number	Prod. 1,000 mil. lb.	Number	Prod. 1,000 mil. lb.	Number	Prod. 1,000 mil. lb.	Number	Prod. 1,000 mil. lb.	Number	Prod. mil. lb.
Mar. 26, 1949.....	233	127.7	134	12.7	900	123.8	199	8.6	272.3	
Mar. 19, 1949.....	241	130.1	136	12.8	897	123.8	199	9.0	275.7	
Mar. 27, 1948.....	193	101.6	125	11.2	638	89.8	233	10.8	219.4	

AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		Lard prod.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per mil. lb.	Total mil. lb.
Mar. 19, 1949.....	908	548	170	95	248	137	90	45	14.8	33.0
Mar. 12, 1949.....	908	540	167	94	249	138	90	45	14.9	33.4
Mar. 27, 1948.....	972	526	162	90	249	141	100	40	13.0	22.1

*1949 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

000 head was 3 per cent below the 241,000 kill reported last week but 21 per cent above 193,000 recorded for the corresponding week last year. Beef production was 128,000,000 lbs., compared with 130,000,000 lbs. in the preceding week and 101,000,000 in the week a year ago.

Calf slaughter of 134,000 head compared with 136,000 in the preceding week and 125,000 in the same period last year. Output of inspected veal in

week last year. Lard production was 33,000,000 lbs., compared with 33,400,000 reported last week and 22,100,000 produced in the corresponding week last year.

Sheep and lamb slaughter of 190,000 head compared with 199,000 reported last week and 233,000 in the period last year. Production of inspected lamb and mutton in the three weeks under comparison amounted to 8,600,000, 9,000,000 and 10,800,000 lbs., respectively.

LOWER HOG COSTS BRING IMPROVEMENT IN CUT-OUT RESULTS

(Chicago costs and credits, first three days of week.)

Substantial reductions in live hog costs were in evidence at Chicago this week while pork product values generally remained steady. As a result, cutting margins improved considerably, with both light and medium weights cutting with plus margins.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. Values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Value					Value					Value				
Pct. live wt.	Price per lb.	per cwt. live	per cwt. live	per cwt. live	Pct. live wt.	Price per lb.	per cwt. live	per cwt. live	per cwt. live	Pct. live wt.	Price per lb.	per cwt. live	per cwt. live	per cwt. live
Skinned hams.....	12.7	49.0	\$ 6.22	\$ 8.87	12.7	48.5	\$ 6.16	\$ 8.58	13.0	47.2	\$ 6.14	\$ 8.54		
Picnics.....	5.7	31.9	1.82	2.59	5.5	29.9	1.65	2.30	5.4	28.7	1.54	2.13		
Boston butts.....	4.3	36.3	1.57	2.23	4.1	36.2	1.48	2.09	4.1	35.3	1.45	2.01		
Loins (blade in).....	10.2	47.7	4.86	6.97	9.9	46.0	4.35	6.30	9.7	42.5	4.12	5.70		
Bellies, S. P.....	11.1	36.3	4.03	5.77	9.6	33.8	3.25	4.56	9.0	27.0	1.08	1.49		
Bellies, D. S.....					2.1	21.5	.45	.64	8.6	21.5	1.84	2.58		
Fat backs.....					3.2	8.5	.27	.38	4.6	9.0	.41	.58		
Plates and jowls.....	2.9	15.5	.45	.65	3.1	15.5	.48	.65	3.5	15.5	.54	.74		
Raw leaf.....	2.3	9.5	.22	.30	2.2	9.5	.21	.29	2.2	9.5	.21	.29		
P. S. lard, rend. wt. 13.9	10.9	1.32	2.17	12.4	10.9	1.35	1.89	10.4	10.9	1.13	1.58			
Spare ribs.....	1.6	39.3	.63	.90	1.6	31.0	.50	.71	1.6	24.3	.39	.53		
Regular trimmings.....	3.3	17.9	.59	.84	3.1	17.9	.55	.75	2.9	17.9	.52	.73		
Feet, tails, etc.....	2.0	14.1	.28	.41	2.0	14.1	.28	.39	2.0	14.1	.28	.39		
Offal & misc.....			.65	.93			.65	.91			.65	.90		
Total Yield & Value.....	70.0		\$22.84	\$32.63	71.5		\$21.83	\$30.53	72.0		\$20.30	\$28.19		
Per cwt. live			\$21.00		Per cwt. live		\$20.70		Per cwt. live		\$20.25			
Condemnation loss.....		.11					.10				.10			
Handling and overhead.....		1.05					.91				.82			
TOTAL COST PER CWT.....		\$22.16					\$21.80				\$21.17			
TOTAL VALUE.....		22.84					21.83				20.30			
Cutting margin.....		+.68					+.03				-.87			
Margin last week.....		+.00					-.54				-1.92			

JAN. MEAT EXPORTS-IMPORTS

U. S. exports and imports of meats in January 1949 were reported by the USDA as follows:

	Jan. 1949 lbs.	Jan. 1948 lbs.
EXPORTS (domestic)—		
Beef and veal—		
Fresh or frozen.....	277,234	152,328
Pickled or cured.....	244,356	244,721
Pork—		
Fresh or frozen.....	1,200,573	73,408
Hams and shoulders, cured.....	291,234	371,898
Bacon.....	707,723	153,858
Other pork, pickled or salted.....	427,925	608,704
Mutton and lamb.....	82,088	25,614
Sausage, including canned & sausage ingredients.....	400,584	684,154
Canned meats—		
Beef.....	93,311	992,140
Pork.....	399,062	458,587
Other canned meats.....	173,693	1,514,845
Other meats, fresh, frozen, or cured—		
Kidneys, livers, and other meats, n.e.s.....	128,055	118,100
Lard, including neutral, 53,820,701		28,148,419
Tallow, edible.....		69,886
Tallow, inedible.....	13,316,054	1,236,221
Grease stearin.....	21,098	

IMPORTS—		
Beef, fresh or frozen.....	4,041,643	26,782
Veal, fresh or frozen.....	150,761	435
Beef and veal, pickled or cured.....	206,000	5,959
Pork, fresh or frozen.....	13,891	2,325
Hams, shoulders and bacon.....	38,951	10,075
Pork, other pickled or salted.....	580	11,970
Mutton and lamb.....	28,912	
Canned beef.....	9,762,396	7,250,826
Tallow, inedible.....	120,040	59,000

*Includes many items which consist of varying amounts of meat.

*Canned beef from Mexico not included in these statistics.

JANUARY ANIMAL FATS

January factory production of animal fats has been reported by the U. S. Department of Commerce, in pounds, as follows (with the comparative December figure in parentheses): Rendered lard, 240,000,000 (253,000,000); refined lard, 130,710,000 (127,442,000); edible tallow, 7,474,000 (7,515,000); refined edible tallow, 1,251,000 (*); inedible tallow, 113,747,000 (106,112,000); refined inedible tallow, 29,245,000 (*); neatsfoot oil, 196,000 (256,000).

Factory consumption on the same basis was: Rendered lard, * (8,433,000); refined lard, 2,608,000 (*); edible tallow, 3,369,000 (2,830,000); refined edible tallow, 1,421,000 (*); inedible tallow, 93,609,000 (106,441,000); refined inedible tallow, 24,912,000 (*); neatsfoot oil, 286,000 (288,000).

Warehouse stocks at the close of January were: Rendered lard, 204,959,000 (173,263,000); refined lard, 46,776,000 (*); edible tallow, 12,590,000 (9,624,000); refined edible tallow, 825,000 (*); inedible tallow, 246,175,000 (218,347,000); refined inedible tallow, 22,376,000 (*); neatsfoot oil, 1,096,000 (1,098,000).

*Data not available.
NOTE: Rendered and refined lard production data represents federally inspected lard. January figures for inedible tallow include 3,290,000 lbs. produced and 3,804,000 lbs. end of month stocks for 45 plants not previously reporting.

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MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

CARCASS BEEF

	Mar. 30, 1940	per lb.
Choice native steers—		
All weights	40	@ 42
Good native steers—		
All weights	37	@ 40 1/4
Commercial native steers—		
All weights	36	@ 39
Utility, all wts.	35	@ 36
Flankquarters, choice	48	@ 50
Forequarters, choice	32	@ 34
Cow, commercial	23	@ 24
Cow, utility	22 1/2	@ 23 1/2
Cow, cutter and canner	22	@ 22 1/2
Bologna bulls, 500 up	34	@ 35

BEEF CUTS

Steer loin, choice	74	@ 78
Steer loin, good	60	@ 64
Steer loin, commercial	45	@ 47
Steer round, choice	45	@ 47
Steer round, good	45	@ 47
Steer rib, choice	56	@ 58
Steer rib, good	45	@ 48
Steer rib, commercial	45	@ 48
Steer sirloin, choice	95	@ 97
Steer sirloin, commercial	90	@ 92
Steer brisket, choice	30	@ 32
Steer brisket, good	30	@ 32
Steer chuck, choice	33	@ 35
Steer chuck, good	33	@ 35
Steer back, choice	65	@ 66
Steer back, good	61	@ 64
Navel, good	12	@ 15
Fore shanks	29	@ 31
Hind shanks	24	@ 26
Steer tenderloins	1.25	@ 1.40
Cow tenders, 5 up	95	@ 96
Steer plates	23	@ 25

BEEF PRODUCTS

Brains	6 1/4	@ 7
Hearts	18 1/2	@ 19
Tongues, select, 3 lbs. & up	86	@ 87
fresh or froz.		
Tongues, house run	26 1/2	@ 26 1/2
Tripe, cooked	8	@ 8 1/2
Livers, regular	45	@ 46
Kidneys	30	@ 32
Cheek meat	30	@ 30
Lips	10	@ 12
Lungs	9	@ 9 1/2
Melts	9	@ 9 1/2
Udders	5	@ 5 1/2

CALF—HIDE OFF

Choice, 225 lbs. down	46	@ 47
Good, 225 lbs. down	43	@ 45
Commercial	35	@ 39
Utility	27	@ 30

VEAL—HIDE OFF

Choice carcass	44	@ 45
Good carcass	40	@ 42
Commercial carcass	35	@ 35
Utility	27	@ 30

LAMBS

Choice lambs	55	@ 59
Good lambs	54	@ 58
Commercial lambs		

MUTTON

Good		
Commercial		
Utility		

WHOLESALE SMOKED MEATS

Fancy regular hams,		
14/18 lbs., parchment	52	@ 54
paper		
Fancy skinned hams,		
14/18 lbs., parchment	53	@ 56
paper		
14/16 lbs., parchment	55	@ 56
Fancy trim, brisket off,		
bacon, 8 lbs. down, wrap	54	@ 56
Square cut seedless bacon,		
8 lbs. down, wrap	52	@ 54

FRESH PORK AND PORK PRODUCTS

Fresh sk. ham, 10/16	49 1/2	@ 50 1/2
Reg. pork loins,		
und, 12 lbs.	40	@ 50
Tenderloins	81	@ 82
Boneless loins	60	@ 71
Picnics, 4/8		
Skinned shldrs., bone in	33 1/2	@ 34 1/2
Sparrhirs, under 3 lbs.	41	@ 41 1/2
Boston butts, 4/8 lbs.	2	@ 35 1/2
Boneless butts, c.t., 3/8	40	@ 49 1/2
Neck bones	14	@ 15
Pigs' feet, front	10 1/2	@ 10 1/2
Kidneys	10	@ 11
Livers	18 1/2	@ 19 1/2
Brains	23 1/2	@ 24
Ears	12 1/2	@ 13
Shouts, lean in	10	@ 10 1/2

FANCY MEATS

Tongues, corned	37	@ 38
Vial breads, under 6 oz.	10	@ 10
6 to 12 oz.	92	@ 92
12 oz. up	94	@ 94
Reg. kidneys	10	@ 10
Cal. tongues	25	@ 25
Lamb fries	75	@ 75
Beef livers, selected	56	@ 56
Ox tails, under 1/2 lb.	10	@ 10
Over 1/2 lb.	25	@ 25

SAUSAGE MATERIALS

Reg. pork trim (50% fat)	18 1/2	@ 19 1/2
Sp. lean pork trim, 55%	40 1/2	@ 41 1/2
Ex. lean pork trim, 95%	44	@ 45
Pork cheek meat	31	@ 32
Pork tongues	22 1/2	@ 23
Boneless bull meat	44	@ 44 1/2
Boneless chucks	44	@ 44 1/2
Shank meat	43	@ 43 1/2
Beef trimmings	34	@ 35
Beef cheek meat	30	@ 30
Dressed canners	32	@ 32 1/2
Dressed cutter cows	32	@ 32 1/2
Dressed bologna bulls	34	@ 35
Boneless veal trim	36 1/2	@ 37 1/2

DRY SAUSAGE

Cervelat, ch. hog bungs	83	
Thuringer	49	
Farmer	68	
Holsteiner	70	
R. O. Salami	87	
R. O. Salami, new con.	47	
Genoa style salami, ch.	87	
Pepperoni	71	
Moridella, new condition	47	
Capicola (cooked)	34	
Italian style hams	77	

DOMESTIC SAUSAGE

Pork sausage, hog casings	40	
Pork sausage, bulk	36	
Frankfurters, sheep casings	48	
Frankfurters, hog casings	45	
Bologna	39	
Bologna, artificial casings	30	@ 40
Smoked liver, hog bungs	42	
New Eng. lunch specialty	62	
Mixed luncheon spec., ch.	57	
Tongue and blood	38	
Blood sausage	31	@ 32
Souse	20 1/2	@ 20 1/2
Polish sausage, fresh	42	@ 45
Polish sausage, smoked	46 1/2	@ 47

SAUSAGE CASINGS

(Prices quoted to manufacturers of sausage.)

Beef casings:		
Domestic rounds, 1% to		
1 1/2 in., 180 pack	70	@ 80
Domestic rounds, over 1 1/2		
in., 140 pack	70	@ 80
Export rounds, wide, over		
1 1/2 in.	70	@ 80
Export rounds, medium,		
1 1/2 to 1 3/4	55	@ 55
Export rounds, narrow,		
1 1/2 in. under	95	@ 1.05
No. 1 weasands, 24 in. up	12	@ 14
No. 1 weasands	11	@ 11
Middles, sewing, 1 1/2		
2 in.	1.15	@ 1.20
Middles, select, wide,		
2 1/2 in.	1.20	@ 1.25
Middles, select, extra,		
2 1/2 in.	1.35	@ 1.35
Middles, select, extra,		
2 1/2 in. & up	1.85	@ 1.90
Beef bungs, export No. 1	18	@ 19
Beef bungs, domestic	12	@ 12
Dried or salted bladders,		
per piece:		
12-15 in. wide, flat	16	@ 17
10-12 in. wide, flat	10	@ 10
8-10 in. wide, flat	5 1/2	@ 6 1/2
Pork casings:		
Extra narrow, 20 mm. &		
1 in.	5.15	@ 5.25
Narrow, medium, 20 @ 25		
mm.	3.00	@ 3.10
Medium, 32 @ 35 mm.	1.75	@ 1.80
Spe. medium, 35 @ 38 mm.	1.35	@ 1.35
Wide, 38 @ 43 mm.	1.25	@ 1.25
Export bungs, 34 in. cut	81	@ 81
Large prime bungs,		
34 in. cut	19	@ 19
Medium prime bungs,		
34 in. cut	13	@ 13
Small prime bungs	12	@ 12
Middles, per set, cap off	42	@ 42

SEEDS AND HERBS

	Ground	
Caraway Seed	Whole for Haus	
@ 25 1/2	@ 29 1/2	
Combs seed	36	@ 36
Mustard seed, fcy. 30		
American	20	@ 20
Marjoram, Chilean	27	@ 31
Ornamental	23	@ 27
Coriander, Morocco		
Natural No. 1	12	@ 14 1/2
Marjoram, French	45	@ 50
Sage Dalmatian		
No. 1	30	@ 35

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	27	@ 33
Rectified	31	@ 33
Chili powder		@ 36
Chili pepper	30	@ 38
Cloves, Zanzibar	33	@ 37
Ginger, Jam., unbl.	41	@ 45
Ginger, African	27	@ 31
Cochin	25	@ 29
Mace, fcy. Banda		
West Indies	1.42	@ 1.42
East Indies	1.42	@ 1.42
Mustard, flour, fcy.	30	@ 30
No. 1	26	@ 26
West India Nutmeg	75	@ 75
Paprika, Spanish	60	@ 60
Pepper, Cayenne	65	@ 65
Red No. 1	65	@ 65
Pepper,		
Packers	1.00	@ 1.10
Pepper, black 1.00 @ 1.10	1.08	@ 1.17
Pepper, white 1.10 @ 1.12	1.15	@ 1.20
Pepper, Black		
Malabar	1.00	@ 1.10
Black		
Lampung	1.00	@ 1.10

CURING MATERIALS

	Cwt.
Nitrite of soda in 425-lb.	
bbls., del. or f.o.b. Chicago	8.89
Saltpeter, n. ton, f.o.b. N. Y.	11.00
Del. refined gran.	14.40
Small crystals	14.40
Medium crystals	14.40
Pure rfd., gran. nitrate of soda	2.25
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car. of 60,000 lbs.	
only, paper sacked f.o.b. Chgo.	
Per ton	
Granulated	19.52
Medium	35.52
Rock, bulk, 40 ton cars,	
Detroit	10.74
Sugar—	
Raw, 96 basis, f.o.b.	
New Orleans	5.62
Standard gran., f.o.b.	
refiners (2%)	7.90 @ 8.00
Packers curing sugar, 250 lb.	
bags, f.o.b. Secorville, La.,	
less 2%	7.00
Dextrose, per cwt.,	
in paper bags, Chicago	7.08

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
	March 29	March 29	March 29
FRESH BEEF: (Carcass)			
STEER:			
Good:			
400-500 lbs.	42.00 @ 43.00	41.00 @ 42.00	41.00 @ 43.00
500-600 lbs.	41.00 @ 42.00	38.00 @ 39.00	37.00 @ 40.00
Commercial:			
400-600 lbs.	38.00 @ 39.00	35.00 @ 37.00	34.00 @ 36.00
Utility			
400-600 lbs.	33.00 @ 34.00	31.00 @ 32.00	30.00 @ 31.00
Cutter, all wts.	33.00 @ 34.00	31.00 @ 32.00	30.00 @ 31.00
COW:			
Commercial, all wts.	37.00 @ 38.00	35.00 @ 36.00	34.00 @ 35.00
Cutter, all wts.	33.00 @ 34.00	31.00 @ 32.00	30.00 @ 31.00
FRESH VEAL AND CALF: (Skin-Off)			
Choice:			
80-130 lbs.	48.00 @ 50.00		
Good:			
80-130 lbs.	46.00 @ 48.00		51.00 @ 53.00
FRESH LAMB & MUTTON: (Carcass)			
LAMB:			
Choice:			
40-50 lbs.			52.00 @ 54.00
50-60 lbs.	54.00 @ 55.00		51.00 @ 53.00
Good:			
40-50 lbs.	53.00 @ 54.00		52.00 @ 54.00
50-60 lbs.	52.00 @ 53.00		51.00 @ 52.00
Commercial, all wts.	50.00 @ 52.00		48.00 @ 49.00
Utility, all wts.	42.00 @ 46.00		44.00 @ 45.00
MUTTON (EWE):			
Good, 75 lbs. dn.	30.00 @ 32.00	30.00 @ 32.00	28.00 @ 28.00
Commercial, 75 lbs. dn.	28.00 @ 31.00	25.00 @ 30.00	26.00 @ 24.00
FRESH PORK CARCASSES: (Packer Style)			
80-120 lbs.	35.00 @ 37.00		
120-187 lbs.	33.00 @ 35.00		33.00 @ 35.00
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.	55.00 @ 58.00	54.00 @ 60.00	50.00 @ 55.00
10-12 lbs.	55.00 @ 58.00	57.00 @ 59.00	50.00 @ 55.00
12-16 lbs.	55.00 @ 57.00	55.00 @ 57.00	50.00 @ 52.00
PICNICS:			
4-8 lbs.		38.00 @ 40.00	
PORK CUTS, NO. 1:			
HAM, Skinned:			
12-16 lbs.	55.00 @ 61.00	50.00 @ 61.00	54.00 @ 61.00
16-20 lbs.	55.00 @ 60.00	57.00 @ 59.00	54.00 @ 59.00
BACON, "Dry Cure" No. 1:			
8-10 lbs.	40.00 @ 54.00	50.00 @ 60.00	53.00 @ 56.00
10-12 lbs.	40.00 @ 53.00	52.00 @ 56.00	52.00 @ 55.00
12-16 lbs.	40.00 @ 53.00	52.00 @ 55.00	52.00 @ 55.00
LARD, Refined:			
Tiers	15.00 @ 16.00		16.00 @ 16.50
50 lb. cartons & cans.	15.50 @ 16.50		
1 lb. cartons	16.00 @ 17.00	18.00 @ 19.00	16.50 @ 17.00

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Take solubility: In salting cheese, slow solubility of salt is highly important and desirable. For otherwise, salt is lost in the whey. On the other hand, in salting butter, salt must dissolve with lightning speed. If the butterfat is on the soft side—lacking in body—at certain seasons, butter salt must dissolve so quickly that over-working is avoided. Otherwise, the butter may become mottled or marbled—may lose its moisture, become leaky. Yet, if the salt is not properly dissolved, the butter may be gritty.



So we have definite solubility standards for Diamond Crystal Salt. Our Butter Salt, for example, dissolves completely in water at 65° F. in less than 9.8 seconds—average rate, 9.2 seconds. That is why so many quality-minded food processors depend on Diamond Crystal products, manufactured under strict quality-control standards for solubility rate.



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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS

F.O.B. CHICAGO OR CHICAGO BASIS

THURSDAY, MARCH 31, 1949

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	47 1/4 n	47 1/4 n
10-12	47 1/4 n	47 1/4 n
12-14	46 3/4 n	46 3/4 n
14-16	46 n	46 n

BOILING HAMS

	Fresh or Frozen	S.P.
16-18	45 n	45 n
18-20	43 n	43 n
20-22	41 1/4 n	41 1/4 n

SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	49 n	49 n
12-14	48 1/2 n	48 1/2 n
14-16	48 1/2 n	48 1/2 n
16-18	47 1/2 n	47 1/2 n
18-20	45 1/2 n	45 1/2 n
20-22	44 1/2 n	44 1/2 n
22-24	44 1/2 n	44 1/2 n
24-26	40 n	40 n
26-30	39 n	39 n
25-up, No. 2's	35 1/2	35 1/2
Inc.		

OTHER D.S. MEATS

	Fresh or Frozen	Cured
Reg. plates	22 n	22 n
Clear plates	12 1/2 n	11 1/2 n
Square Jowls	15	17 n
Jowl butts	11	11 1/2

PICNICS

	Fresh or Frozen	S.P.
4-6	31 1/2	31 1/2 n
4-8	30 1/2	30 1/2 n
6-8	29 1/2	29 1/2 n
8-10	27 1/2 @ 27 1/2	27 1/2 n
10-12	27 1/2 @ 27 1/2	27 1/2 n
12-14	27	27 n
8-up, No. 2's	27	
Inc.		

BELLIES

	Fresh or Frozen	Cured
6-8	38	39
8-10	37	38
10-12	36	37
12-14	29 @ 29 1/2	30 1/2
14-16	27 1/2	28 1/2
16-18	26 1/2	27 1/2
18-20	25 1/2	26 1/2

D.S. BELLIES

	Fresh or Frozen	Cured
18-20	22 1/2 n	22 1/2 n
20-25	22 1/2	22 1/2
25-30	21 1/2	21 1/2
30-35	18 1/2	18 1/2
35-40	17 1/2	17 1/2
40-50	16 1/2	16 1/2

FAT BACKS

	Green or Frozen	Cured
6-8	9 1/2	9 1/2
8-10	9 1/2	9 1/2
10-12	9 1/2	9 1/2
12-14	10	10 1/2
14-16	10	10 1/2
16-18	10	11
18-20	10	11
20-25	10	11

LARD FUTURES PRICES

MONDAY, March 28, 1949

	Open	High	Low	Close
May	11.00	11.25	10.95	11.25
July	10.95	11.25	10.95	11.25
Sept.	10.95	11.25	10.95	11.25
Oct.	10.95	11.27 1/2	10.92 1/2	11.27 1/2
Sales:	8,400,000 lbs.			
Open interest at close Fri., Mar. 25th:	Mar. 19, May 825, July 646, Sept. 406, Oct. 88; at close Sat., Mar. 26th:	Mar. 19, May 835, July 675, Sept. 430, and Oct. 96 lots.		

TUESDAY, March 29, 1949

May	11.37½	11.37½	11.10	11.12½
July	11.40	11.40	11.07½	11.12½
Sept.	11.35	11.35	11.12½	11.12½
Oct.	11.37½	11.37½	11.15	11.17½
Sales: 9,320,000 lbs.				
Open interest at close Mon., Mar. 28th: Mar. 19, May 805, July 678, Sep 434, and Oct. 98 lots.				

WEDNESDAY, March 30, 1949

May	11.20	11.32½	11.15	11.30
July	11.20	11.32½	11.15	11.32½
Sept.	11.17½	11.32½	11.17½	11.32½
Oct.	11.20	11.32½	11.15	11.32½
Sales: 6,280,000 lbs.				
Open interest at close Tues., Mar. 29th: Mar. 18, May 804, July 688, Sept. 426, and Oct. 102 lots.				

THURSDAY, March 31, 1949

May	11.40	11.52½	11.25	11.42½
July	11.35	11.52½	11.27½	11.42½
Sept.	11.42½	11.52½	11.32½	11.47½
Oct.	11.37½	11.47½	11.32½	11.45
Sales: 8,240,000 lbs.				
Open interest at close Wed., Mar. 30th: Mar. 10, May 799, July 700, Sept. 422 and Oct. 104 lots.				

FRIDAY, April 1, 1949

May	11.35	11.50	11.30	11.50n
July	11.37½	11.50	11.30	11.47½b
Sept.	11.37½	11.52½	11.35	11.52½a
Oct.	11.37½	11.52½	11.37½	11.52½a
Sales: About 7,000,000 lbs.				
Open interest at close Thurs., Mar. 31st: May 784, July 686, Sept. 418 and Oct. 107 lots.				

WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw
	Tierces	Loose	Leaf
Mar. 29	12.25n	11.00n	10.00n
Mar. 28	12.25n	11.00n	10.00n
Mar. 27	12.25n	10.87 1/2n	9.87 1/2n
Mar. 26	12.25n	10.75n	9.75n
Mar. 25	12.25n	10.75n	9.75n
Mar. 24	12.25n	10.75n	9.75n
Mar. 23	12.25n	10.75n	9.75n
Mar. 22	12.25n	10.75n	9.75n
Mar. 21	12.25n	10.75n	9.75n
Mar. 20	12.25n	10.75n	9.75n

LIVESTOCK SUPPLY SOURCES

Percentages of livestock slaughtered during February 1949, bought at stockyards and direct:

	Feb. 1949	Jan. 1949	Feb. 1948
	Per-	Per-	Per-
	cent	cent	cent
Cattle—			
Stockyards	78.6	77.8	75.2
Other	21.4	22.7	24.8
Calves—			
Stockyards	41.9	36.8	37.6
Other	58.1	63.2	62.4
Hogs—			
Stockyards	50.0	57.5	58.0
Other	50.0	42.5	42.0
Sheep and lambs—			
Stockyards	60.9	63.9	60.1
Other	39.1	36.1	39.9

CANADIAN COLD STORAGE STOCKS

Cold storage stocks held on March 1 in Canada were reported as follows:

	Mar. 1, 1949	Feb. 1, 1949	Mar. 1, 1948
	lbs.	lbs.	lbs.
Beef	21,446,000	24,297,000	28,653,000
Veal	2,482,000	4,357,000	2,851,000
Pork	15,885,000	16,065,000	32,434,000
Mutton & Lamb	3,757,000	5,124,000	6,989,000
Lard	3,452,000	4,413,000	3,560,000

PACKERS' WHOLESALE LARD PRICES

	Refined lard, tierces, f.o.b.
Chgo.	\$13.75
	Refined lard, 50-lb. cartons, f.o.b. Chicago
Chgo.	14.00
	Kettle rend., tierces, f.o.b. Chicago
Leaf, kettle rend., tierces, f.o.b. Chgo.	14.75
	Neutral, tierces, f.o.b. Chicago
Standard Shortening, N. & S.	13.62 1/2
Hydrogenated Shortening, N. & S.	18.00
Hydrogenated Shortening, N. & S.	19.50
*Del'd.	

PROFITABLE SUGGESTION!

TONGUE AND CHEESE LOAF



In many ways, nonfat dry milk solids can help you add taste appeal and extra nutrition to meat specialties. It's a **FOOD—not a filler**. Revised booklet, "Improving Meat Products," offers 62 other recipes for sausage makers. Available on request to:

- 60# Cured Pork Tongues cut into 1/2-inch cubes
- 20# Lean Beef Trimming
- 10# Yellow American Cheese
- 5# Sweet Pickles cut into 1/4-inch cubes
- 5# Pimentos cut into 1/4-inch cubes

- 10# Nonfat Dry Milk Solids
- 1 1/2# Salt
- 1/2 pint Cure (Formula on page 51, "Improving Meat Products")
- 2 ozs. Ground Mustard
- 1 oz. Celery Salt
- 5 ozs. White Pepper

Grind Beef through 1/4-inch plate, put in Silent Cutter, add shaved ice, cure, nonfat dry milk solids and seasoning. Chop fine. When almost fine enough, add cheese and chop until all is well distributed.

Put in mixer, add tongue, sweet pickles and pimentos. Mix well.

Put into cooking molds and cook at 160-165° F. for 2 to 2 1/2 hours, depending on size of molds.

Chill overnight. Wrap in suitable wrapper or stuff into Cellulose or similar casings.

AMERICAN DRY MILK INSTITUTE, Inc., 221 N. La Salle St., Chicago



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FOR
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LARD • CANNED MEATS

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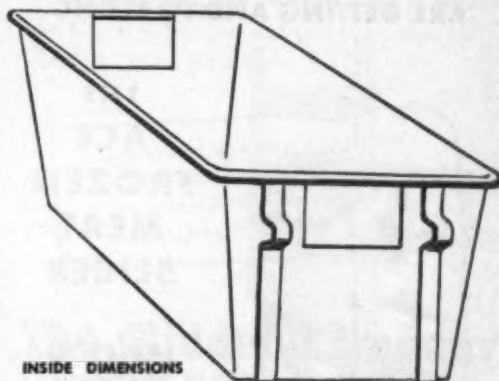
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INSIDE DIMENSIONS

Top—14 1/2" wide
x 28 1/2" long

BOTTOM 11 3/4" wide
x 25 1/2" long

Depth—11 1/4"

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SAME DIMENSIONS WITH
20 GA. STEEL

• STURDY CONSTRUCTION YET
WEIGHS ONLY 11 LBS.

• MADE OF 14 GA. ALUMINUM

• EDGE ROLLED AND WELDED
OVER 3/4" ROUND ROD

• RUNNERS 1/2"x 1" WELDED
TO BOX

THE HUENEFELD COMPANY

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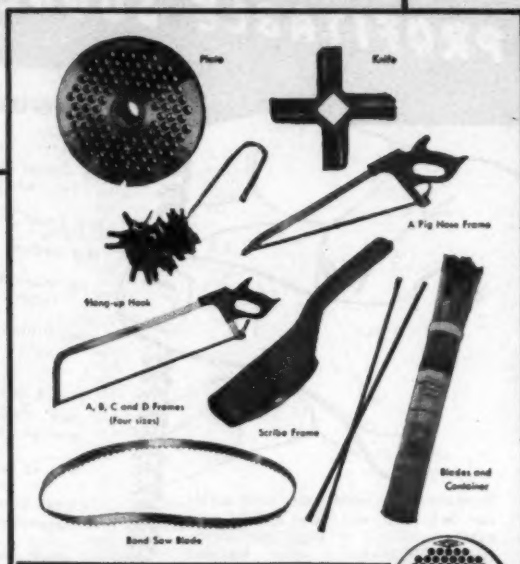
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SERVICE**

Pesco Saw Service offers large heavy duty hand saw frames, beef splitter frames, pig nose and scribe frames, all designed for maximum efficiency. A generous supply of sharp filed blades, individually wrapped, is maintained for each frame.

Large Chopper Plate and Knife Service—A variety of Pesco chopper plates and knives, made of highest quality steels is available in sizes to suit your needs. Pesco Service keeps you adequately supplied.

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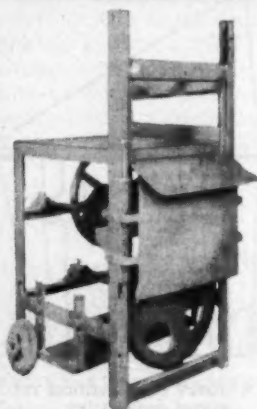
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If you use blocks of frozen meat in your plant then get the full story on the ACE. More and more plants are installing them. Slicing capacity 3000 lbs. per hour... portable... occupy little space. Sturdy... priced reasonably... free brochure on request.

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THE CASING HOUSE
OUR 68th YEAR

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Extra **STRENGTH**
for Heavy Duty

KEWANE

● Backed by more than 75 years of boiler building experience Kewanee Heavy Duty types have all the characteristics which make firebox boilers ideal for high pressure.

10 to 304 H.P.
100, 125, 150 lbs. W.P.

Built of steel with extra stout stays and braces to add further strength.

For 6" Scale with pipe diameter markings...
WRITE Dept. 96-B4A

KEWANE BOILER CORPORATION
KEWANE, ILLINOIS
American Builders of Standard Boilers

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed

	March 30, 1949
Choice, native, heavy	39 1/2 @ 46
Choice, native, light	38 1/2 @ 46
Good	35 1/2 @ 43 1/2
Comm.	31 @ 37 1/2
Can. & cutter	31 @ 37 1/2
Hol. bull	37 1/2 @ 38 1/2

BEEF CUTS

	City
No. 1 ribs	37 @ 63
No. 2 ribs	36 @ 56
No. 1 loins	62 @ 68
No. 2 loins	50 @ 57
No. 1 hinds and ribs	48 @ 54
No. 2 hinds and ribs	47 @ 51
No. 3 hinds and ribs	45 @ 47
No. 1 top sirloins	53 @ 57
No. 2 top sirloins	53 @ 57
No. 1 rounds, N. Y. flank off	46 @ 48
No. 2 rounds, N. Y. flank off	45 @ 47
No. 1 chucks	32 @ 34
No. 2 chucks	31 @ 33
No. 3 chucks	31 @ 33
No. 1 brackets	31 @ 34
No. 2 brackets	31 @ 34
No. 1 flanks	14 @ 16
No. 2 flanks	14 @ 16

FRESH PORK CUTS

	Western
Boston butts	40 @ 42
Pork loins, fresh 12 lbs. do.	50 @ 52
Hams, regular, und. 14 lbs.	48 1/2 @ 49 1/2
Hams, skinned, fresh, under 14 lbs.	50 1/2 @ 51 1/2
Picnics, fresh, bone in	39 @ 33 1/2
Pork trimmings, ex. lean	45 @ 46
Pork trimmings, regular	19 1/2 @ 20 1/2
Spareribs, under 3	42 @ 42 1/2
Bellies, sq. cut, seedless	35 @ 40
8/12	35 @ 40
	City
Boston butts, 4/8	35 @ 42
Shoulders, N. Y.	36 @ 38
Pork loins, fr., 10/12 lbs.	51 @ 53
Hams, regular, under 14 lbs.	49 @ 51
Hams, skind., under 14 lbs.	51 @ 52
Picnics, bone in	34 @ 37
Pork trim, ex. lean	18 @ 21
Pork trim, regular	18 @ 21
Spareribs, light	42 @ 44
Bellies, sq. cut, seedless	42 @ 44
8/12	42 @ 44

FANCY MEATS

Veal breads, under 6 oz.	65
6 to 12 oz.	80
12 oz. up	1.00
Beef kidneys	30
Beef livers, selected	78
Lamb fries	37.00-38.50
Oxtails, under 1/2 lb.	16
Oxtails, over 1/2 lb.	38

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, MARCH 30, 1949

All quotations in dollars per cwt.

BEEF:

STEER:

Choice:	
350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	\$40.50-42.00
700-800 lbs.	39.00-41.00

Good:	
350-500 lbs.	None
500-600 lbs.	38.50-40.00
600-700 lbs.	38.00-39.00
700-800 lbs.	37.00-38.50

Commercial:	
350-600 lbs.	36.00-38.00
600-700 lbs.	35.00-37.00
Utility, all wts.	None

COW:

Commercial, all wts.	33.00-35.00
Utility, all wts.	33.00-34.00
Cutter, all wts.	None
Canner, all wts.	None

VEAL AND CALF:

SKIN OFF, CARCASS:

Choice:	
80-130 lbs.	46.00-48.00
130-170 lbs.	46.00-48.00
Good:	
50-80 lbs.	40.00-42.00
80-130 lbs.	43.00-45.00
130-170 lbs.	None

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 130 lbs.	31 1/2 @ 33 1/2
137 to 155 lbs.	31 1/2 @ 33 1/2
154 to 171 lbs.	31 1/2 @ 33 1/2
172 to 188 lbs.	31 1/2 @ 33 1/2

LAMBS

Choice lambs	56 @ 64 1/2
Good lambs	56 @ 63
Legs	57 @ 60
Hindquarters	56 @ 67
Loins	74 @ 77

MUTTON

Good	23 @ 24
------	---------

VEAL—SKIN OFF

Choice carcass	46 @ 48
Good carcass	46 @ 45
Commercial carcass	33 @ 41
Utility	27 @ 30

BUTCHERS' FAT

Shop fat	1 1/2
Breast fat	1 1/2
Edible suet	1 1/2
Inedible suet	1 1/2

SOUTHERN KILL

February 1949 slaughter in Alabama, Florida and Georgia was reported by the U. S. Department of Agriculture as follows:

	Feb., 1949	Feb., 1948
Cattle*	28,367	37,190
Calves	11,518	17,402
Hogs	146,198	118,254
Sheep	27	84
Lambs	84	84

*Includes calves at a few plants.

PROCESSED OILS

Taxes collected on coconut and other processed vegetable oils in February, 1949 totaled \$1,577,169.44 compared with \$2,226,407.71 collected last year, according to the Bureau of Internal Revenue.

Commercial:

50-80 lbs.	33.00-36.00
80-130 lbs.	36.00-41.00
130-170 lbs.	None
Utility, all wts.	27.00-30.00

LAMB AND MUTTON:

LAMB:

Choice:	
30-40 lbs.	None
40-45 lbs.	37.00-58.00
45-50 lbs.	56.00-57.00
50-60 lbs.	53.00-55.00

Good:	
30-40 lbs.	56.00-58.00
40-45 lbs.	55.00-57.00
45-50 lbs.	55.00-56.00
50-60 lbs.	52.00-54.00
Commercial, all wts.	None
Utility, all wts.	None

MUTTON (EWE): 70 lbs. down:

Good	23.00-24.00
Commercial	22.00-23.00
Utility	None

FRESH PORK CUTS: Loins No. 1:

(BLADELESS INCL.)	
8-10 lbs.	50.00-52.00
10-12 lbs.	50.00-52.00
12-16 lbs.	49.00-50.00
16-20 lbs.	None
Shoulders, Skinned, N. Y. Style:	
8-12 lbs.	None
Batts, Boston Style:	
4-8 lbs.	40.00-42.00



From the **SOYBEAN** to you...
these **TOP QUALITY** meat ingredients
by **Glidden**
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SOYABITS. A practically fat-free soya ingredient which contains over 51% Protein. It's mild in flavor . . . light in color. Processed under rigid control by the Solvent Extraction Method. Available in a wide range of granulations.

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DOG FOOD INGREDIENTS. A variety of ingredients are produced by Glidden, samples of which are available to enable you to select the type which is just right for your particular formula. Write for a set!

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SOYA PRODUCTS DIVISION

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BY-PRODUCTS—FATS—OILS

TALLOW AND GREASES

Thursday, March 31, 1949.

The tallow and grease market continued in a weak and mixed position this week, with overall trading reportedly light and relatively scattered. Buying support was again lacking on the part of the large soapers and consumers officially, while some purchases came to light from several quarters involving distressed product. Export interest seemed to taper off, with premium prices previously paid no longer in evidence, according to reports received by the trade.

Trading was light early in the week, with sales negotiated at $\frac{3}{4}$ to $\frac{1}{4}$ c below last week's quoted levels on several grades. Early selling of prime tallow was reported at $4\frac{1}{2}$ c, with $4\frac{1}{4}$ c paid later, delivered consuming points. Fancy tallow moved in a limited, distressed way at $4\frac{1}{4}$ c about midweek, with yellow grease at $4\frac{1}{2}$ c and later trading was reported at 4c, presumably to a large soaper account, delivered Chicago. About midweek tank each of fancy tallow sold at $4\frac{1}{2}$ c and prime at $4\frac{1}{4}$ c, delivered Chicago. Later sales involved several tanks each of prime tallow at $4\frac{1}{2}$ c, special tallow at $4\frac{1}{4}$ c, No. 1 tallow at 4c and yellow grease at 4c, delivered consuming points. Some eastern coast buying came to light on the basis of $4\frac{1}{4}$ c for yellow grease and special tallow at $4\frac{1}{4}$ c. Couple tanks of yellow grease moved on the basis of 4c, delivered Chicago. Some mid-east trading came to light involving fancy tallow and yellow grease—the tallow reportedly moving at $4\frac{1}{2}$ c delivered consuming point and the yellow grease moving at 4c, same basis.

About weekend trade reports indicated a better attitude was in evidence, with some quarters predicting higher prices in the offing. Offerings which were in the market early were withdrawn and higher prices were asked. Thursday's market continued very dull, with no apparent change, and prices continued steady. Large soaper attitude was unchanged, and sales practically nil. Tank of yellow grease sold at 4c, delivered Chicago. Indicated bids were at quotable levels, with orders reported unfilled.

TALLOW: A strictly nominal market was quoted Thursday, with prices again down $\frac{3}{4}$ to 1c from previous quotations. Edible tallow was quoted at 6c nominal, in carlots, delivered consuming points. Fancy tallow was quoted at $4\frac{1}{4}$ @ $5\frac{1}{2}$ c n; choice, $4\frac{1}{4}$ @ $4\frac{1}{2}$ c n; prime, $4\frac{1}{2}$ @ $4\frac{1}{2}$ c n; special, $4\frac{1}{4}$ @ $4\frac{1}{2}$ c n; No. 1, $4\frac{1}{4}$ @ $4\frac{1}{2}$ c n; No. 3, 4c n, and No. 2, 3 $\frac{1}{2}$ c n.

GREASES: All prices were again quoted nominally Thursday, until spe-

cific price levels have been established. Further reductions of $\frac{3}{4}$ to $\frac{1}{2}$ c were reported. Choice white grease was quoted at $4\frac{1}{2}$ @ $4\frac{1}{2}$ c n; A-white, $4\frac{1}{4}$ @ $4\frac{1}{2}$ c n; B-white, $4\frac{1}{4}$ c n; yellow, 4c n; house, 3 $\frac{1}{2}$ c n; brown, 3 $\frac{1}{4}$ c n, and brown, 25 f.f.a., was quoted nominally Thursday at $3\frac{1}{2}$ c.

GREASE OILS: Further readjustments to lower price levels were again reported, in line with the downward trend in greases. Following these declines, sales of all grades were stimulated, reportedly in excess of production. Replenishment of inventories at present prices was noticeable by consumers. Thursday's quoted price on No. 1 lard oil was 11c, in drums, l.c.l., f.o.b. Chicago. Prime burning oil was quoted at $13\frac{1}{4}$ c and acidless tallow at $10\frac{1}{2}$ c, all down 1c from the quotation reported a week earlier.

NEATFOOT OILS: A steady market was reported this week after the sharp declines of last week. Production and sales were about normal, with continued interest on both domestic and export trade. Demand was seasonable commensurate with current requirements. Prices were unchanged Thursday, with pure neatfoot oil again quoted at 20c in drums, l.c.l., f.o.b. Chicago, and the quotation for 20-deg. neatfoot oil reported at 26c.

EASTERN FERTILIZER MARKET

New York, March 31, 1949

A better demand was noted for all packinghouse by-products this week. Cracklings advanced to \$2.00 per unit of protein, and a car of dried blood sold at \$8.00, f.o.b. New York.

Tankage was offered at \$8.00 per unit of ammonia, f.o.b. New York.

Shipments of fertilizer have increased the past week due to warmer weather conditions.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, f.o.b.	\$48.00
Production point	
Blood, dried 16% per unit of ammonia	8.00
Unground fish scrap, dried, 60% protein nominal f.o.b.	
Fish Factory, per unit	2.40
Soda nitrate, per unit, bulk, ex-vessel	51.00
Atlantic and Gulf ports	54.50
In 100-lb. bags	
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia	8.00
Phosphates	
Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw, $4\frac{1}{2}$ % and 50% in bags, per ton, f.o.b. works	65.00
Superphosphate, bulk, f.o.b. Baltimore, 10% per unit	76
Dry Rendered Tankage	
40/50% protein, unground, per unit of protein	\$ 2.00

VEGETABLE OILS

Thursday, March 31, 1949.

The crude vegetable oil market continued in a mixed to steady position, with light trading. While steady to lower prices were in evidence early, limited offerings and higher asking prices resulted in a firmer undertone with each day's transactions. Government buying support was again reported about midweek on several descriptions. Export interest was lacking.

SOYBEAN OIL: While offerings were somewhat limited and there was a little government procurement, the market displayed a firmer undertone, resulting in fractionally higher prices quoted and paid. Early spot shipments were quoted at 9 $\frac{1}{2}$ c bid and 10c asked. Later sales of 10c came to light for April-May delivery. At midweek refiner and industrial interests entered the buying, with reported sales at $10\frac{1}{2}$ c, and sellers generally asking $10\frac{1}{2}$ c. The closing price Thursday was $10\frac{1}{2}$ c paid.

CORN OIL: A little more activity was reported this week, with early trading for March-April at $10\frac{1}{2}$ c and $10\frac{1}{2}$ c asked. Some interest was reported later with 11c paid Wednesday. The closing quotation Thursday was $10\frac{1}{2}$ c paid.

COCONUT OIL: Further weakness

BY-PRODUCTS MARKETS

(Chicago, Thursday, March 31, 1949.)

Blood	
Unit	
Ammonia	
Unground, per unit of ammonia	\$8.00@8.25
Digester Feed Tankage Materials	
Wet rendered, unground, loose	
Low test	\$8.50@8.75
High test	\$8.25
Liquid stick tank cars	\$3.00@3.25n
Packinghouse Feeds	
Carlots, per ton	
50% meat and bone scraps, bulk	110.00
55% meat scraps, bulk	110.00@115.50
50% feeding tankage, with bone, bulk	95.00@100.00
60% digester tankage, bulk	105.00
80% blood meal, bagged	130.00@140.00
65% BPL special steamed bone meal, bagged	70.00n
Fertilizer Materials	
Per ton	
High grade tankage, ground	\$5.75@6.00n
10@11% ammonia	\$3.75@4.00n
Bone tankage, unground, per ton	\$7.50@40.00n
Hoof meal, per unit ammonia	\$6.50@7.00n
Dry Rendered Tankage	
Per unit	
Protein	
Cake	\$2.00@2.10
Expeller	\$2.00@2.10
Gelatin and Glue Stocks	
Per cwt.	
Calf trimmings (limed)	\$2.50@2.75n
Hide trimmings (green, salted)	1.35@1.40
Sinews and pizzies (green, salted)	1.55@1.40
Per ton	
Cattle jaws, skulls and knuckles	\$60.00
Pig skin scraps and trim, per lb.	5@5 $\frac{1}{4}$
Animal Hair	
Winter coil dried, per ton	\$100.00@110.00
Summer coil dried, per ton	75.00n
Cattle switches	4@5 $\frac{1}{4}$
Winter processed, gray, lb.	13
Summer processed, gray, lb.	5

*Quoted Delivered basis.

was registered. Product for spot delivery was offered at 13c. Thursday's closing price was 12½c, Pacific Coast.

PEANUT OIL: No material change was reported, as trading continued dull. Offerings were light, with quotable prices at 11c. Weekend quotations were steady to lower, however, with Thursday's close at 11c, down 1½c.

COTTONSEED OIL: The market displayed a better tone, with prices reportedly about steady to firm. Some trading was reported in Valley at 10½c, while Texas sold at 10½c early and about midweek. There was an unconfirmed report that the government procured in the neighborhood of 4,500,000 lbs. of prime summer yellow at undisclosed prices. This resulted in a firmer market, with buying interest about ¼c higher by the weekend. Valley and

Southeast sold Thursday at 10½c, and Texas at 10½c, or ¼c higher.

In the New York futures market closing quotations were as follows:

SATURDAY, MARCH 26, 1949						
	Open	High	Low	Close	Pr. cl.	
May	18.25	18.25	12.87	*12.88	18.17	
July	18.25	18.25	12.87	*12.88	18.15	
Sept.	*12.55	*12.30	12.50	
Oct.	*12.35	*12.15	12.35	
Dec.	*12.00	*12.00	12.10	
Jan.	*12.00	*12.00	12.10	
Mar. (1950)	*12.00	*12.00	12.10	

Total sales: 104 contracts.

MONDAY, MARCH 28, 1949						
	Open	High	Low	Close	Pr. cl.	
May	12.80	13.00	12.75	13.02	12.88	
July	12.76	13.00	12.75	13.01	12.88	
Sept.	*12.10	12.63	12.00	*12.40	12.90	
Oct.	*11.90	12.25	12.25	*12.25	12.15	
Dec.	*12.00	12.00	12.00	*12.05	12.00	
Jan.	*12.00	*12.05	12.00	
Mar. (1950)	*12.00	*12.05	12.00	

Total sales: 104 contracts.

TUESDAY, MARCH 29, 1949						
	Open	High	Low	Close	Pr. cl.	
May	13.05	13.30	13.05	13.16	13.02	
July	13.12	13.30	13.05	13.16	13.01	
Sept.	*12.60	*12.50	12.40	
Oct.	*12.35	*12.35	12.25	
Dec.	*12.10	*12.10	12.05	
Jan.	*12.10	*12.10	12.05	
Mar. (1950)	*12.10	*12.10	12.05	

Total sales: 175 contracts.

WEDNESDAY, MARCH 30, 1949						
	Open	High	Low	Close	Pr. cl.	
May	13.25	13.54	13.14	13.54	13.18	
July	13.28	13.46	13.10	13.46	13.16	
Sept.	*12.55	13.00	12.85	13.00	12.50	
Oct.	*12.45	12.60	12.40	*12.55	12.35	
Dec.	*12.20	12.30	12.20	*12.30	12.10	
Jan.	*12.20	*12.30	12.10	
Mar. (1950)	*12.20	*12.30	12.10	

Total sales: 313 contracts.

THURSDAY, MARCH 31, 1949						
	Open	High	Low	Close	Pr. cl.	
May	13.70	13.70	13.50	*13.56	13.54	
July	13.58	13.60	13.42	13.51	13.46	
Sept.	*13.00	13.15	12.85	*13.00	13.00	
Oct.	*12.50	12.70	12.50	*12.61	12.55	
Dec.	*12.30	*12.30	12.30	
Jan.	*12.30	*12.30	12.30	
Mar. (1950)	*12.30	*12.30	12.30	

Total sales: 256 contracts.

*B.D. †Nominal. ‡Asked.

JANUARY VEGETABLE OILS

January factory production of vegetable oils, in pounds (with corresponding December production in parentheses), included: Cottonseed, crude, 195,053,000 (211,964,000), refined, 156,949,000 (182,062,000); peanut, crude, 8,965,000 (13,689,000), refined, 10,381,000 (11,945,000); corn, crude, 19,051,000 (18,960,000), refined, 18,872,000 (17,554,000); soybean, crude, 162,648,000 (160,081,000), refined, 124,100,000 (110,908,000); coconut, crude, 38,454,000 (42,657,000), refined, 21,453,000 (21,203,000).

Factory consumption was: Cottonseed, crude, 169,804,000 (196,231,000), 130,378,000 (117,056,000); peanut, crude, 11,734,000 (12,692,000), refined, 6,632,000 (4,592,000); corn, crude 20,058,000 (18,455,000), refined, 15,341,000 (7,212,000); soybean, crude, 135,442,000 (119,822,000), refined, 99,891,000 (97,934,000); coconut, crude, 43,620,000 (47,369,000), refined, 19,962,000 (21,842,000).

January 31 factory and warehouse stocks: Cottonseed, crude, 188,390,000 (157,722,000), refined, 202,869,000 (168,081,000); peanut, crude, 13,388,000 (14,196,000), refined, 9,438,000 (7,939,000); corn, crude, 11,231,000 (11,533,000), refined, 3,397,000 (7,560,000); soybean, crude, 134,829,000 (101,100,000), refined, 109,463,000 (86,576,000); coconut, crude, 73,280,000 (52,180,000), refined, 10,059,000 (8,976,000).

VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	
Valley	10½n
Southeast	10½n
Texas	10½n
Soybean oil, in tanks, f.o.b. mills	
Midwest	10Pd
Corn oil, in tanks, f.o.b. mills	10½Pd
Coconut oil, Pacific Coast	12½ax
Peanut oil, f.o.b. Southern points	12½n
Cottonseed foots	
Midwest and West Coast	1½ @ 2½
East	1½ @ 2½

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HIDES AND SKINS

Trading on packer hides light—Offerings confined to light native steers and cows—About steady prices prevail on all descriptions—Native bulls up 1/2c—Calfskins higher—Kipskins steady.

Chicago

PACKER HIDES: Activity and trading in packer hides was relatively light this week, with demand obviously for light weights. Heavy weight hides continued dull, with prices in general about steady with last week's quoted prices. No material change was registered in native steers, with the exception of light natives which sold at steady to 1/2c lower prices. Butt branded steers, including Colorados, and heavy and light Texas steers were absent in the trading, as were ex-lights and heavy native cows. Interest and demand was primarily directed to light native and branded cows, which sold at steady prices.

All light native steers sold on the basis of 23c, with one sale of mixed light and heavy natives sold at fractionally lower levels. Light native cows moved at 24 1/2@25c from several points. Heavy native cows continued quotable at 20@20 1/2c, nominal.

The total volume of sales reported thus far during the week was approximately 47,000 hides, substantially less than last week. Lack of tanner interest and buying and curtailed kill somewhat influenced the reduction of offerings, and some quarters held for higher prices.

Early this week one packer sold 1,200 March light native steers at 22 1/2c, f.o.b. St. Louis, or 23c Chicago basis. Another packer the same day sold 3,000 March light native steers at 22 1/2c, f.o.b. St. Louis. An outside packer was reported to have sold 1,300 mixed light and heavy native steers, March takeoff, at about 20 1/2c, Chicago basis.

Butt branded steers were quoted at 19 1/2c, Colorados at 19c and heavy Texas steers at 19 1/2c, nominal, with no offerings in the market. Light native cows were sold in a moderate way, with a fair volume of trading reported. Early this week one packer sold 1,500 March St. Paul light native cows at 24 1/2c, Chicago freight equalized. Later another packer sold two lots totaling 4,500 light native cows, all March salting, on the basis of 24c f.o.b. St. Paul and Sioux City, or 25c Chicago. About the same time another packer sold 11,000 March

takeoff, light native cows from several shipping points, at 24c f.o.b. St. Paul, and 24 1/2c, National Stock Yards. About midweek another packer sold 6,000 light native cows at 24 1/2c, from several river points, also March salting, basis Chicago. The Association sold 1,500 March salting, light native cows at 24 1/2c, Chicago basis. Later this week another packer sold an additional lot of 1,000 of the same description, St. Paul origin, March takeoff, at 24 1/2c, Chicago freight equalized.

Branded cows also were reported having sold in a fair way, with 14,800 hides moving from several points. About midweek one packer sold 7,000 March branded cows at 19 1/2c, Chicago basis. Another sold 2,500 of the same, March takeoff, at 19 1/2c, Chicago freight equalized. One packer was reported to have sold 2,200 branded cows, March salting, on the basis of 19 1/2c, f.o.b. Fort Worth, or 20 1/2c, Chicago. Later this week another packer sold 1,600 March, Oklahoma City branded cows on the same basis and 1,500 March branded cows from another shipping point at 19 1/2c, Chicago basis.

Trading in the packer bull market was light. However, firmer prices were

recorded in one quarter. One packer sold 1,200 native bulls at 16 1/2c, f.o.b. St. Paul, or about 16c, basis Chicago. Branded bulls are quotable 1c less, at 15 1/2c.

OUTSIDE SMALL PACKER: According to reports, this market was relatively unchanged and somewhat quiet. While some trading was reported, prices in general were about steady, and demand in most part for the light average weight hides. Heavy hides were slow, with no tanner interest indicated. According to the trade, the top value on 60-lb. and down weight hides was 19c. Some selling was reported on 57-lb. average hides, selected and trimmed at 18c flat, while 52-lb. average hides moved at 19c, flat. The quotable price on all weights, native steer and cow hides, was again 17@18 1/2c, nominal.

The market on country hides was dull. The trade reported they were difficult to sell, particularly heavy hides. Light weight hides of 43-lb. average were in demand and quotable at 20c, with very few in the market. 48/50 lb. weights, selected and trimmed, were offered at 18 1/2c, and a few sold this basis. Sales of 50-lb. average selected weights were reported at 16 and 16 1/2c. All-weight country hides were quotable Thursday at 15@16c, nominal.

PACIFIC COAST: The market on west coast hides was quiet, with no trading of any kind reported. Steady prices seemed to prevail. Sales on spring lamb pelts are being made in northern California from \$2.00 to 2.25, per live cwt., while southern California pelts are being sold at \$4.00, with ewes bringing from \$4.00 to 4.25 each.

PACKER CALF AND KIPSKINS: Some trading in calfskins was again reported, at steady to firmer prices. Late last week one packer sold 22,000 "April" light native northern calfskins, 9 1/2 lbs. down, origin St. Paul and Chicago, at 63 1/2c, trimmed, f.o.b. and 5,000 St. Paul "April," heavy northern native calfskins, 9 1/2 to 15 lbs., at 68 1/2c trimmed, f.o.b. shipping point. Another packer this week sold 3,000 northern native light calfskins at 60c and heavy weights at 65c, f.o.b. shipping points.

The kipskin market was about steady, with trading on the light side. One packer sold 3,000 selected native kipskins, trimmed, at 47 1/2c, f.o.b. Nashville, and 2,500 St. Louis northern native kips at about steady prices.

The packer slunk market was again revived and several sales were reported at slightly lower levels. A total of 8,000 regular packer slunks were reported sold from three points, on the basis of \$3.25 each, or 10c lower than the previously quoted prices. Hairless slunks

CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. week, 1948
	Week ended Mar. 31, '49	Previous Week	
Nat. str.	20 1/2@23	20 1/2@22	23 1/2
Hvy. Tex. str.	19@19 1/2	19@19 1/2	23
Hvy. butt	19@19 1/2	19@19 1/2	23
brnd'd str.	19@19 1/2	19@19 1/2	23
Hvy. Col. str.	19@19 1/2	19@19 1/2	23 1/2
Ex-light Tex. str.	20@27	20@27	25 1/2@26
Brnd'd cows	19@19 1/2	19@19 1/2	25@25 1/2
Hvy. nat. cows	20@20 1/2	20@20 1/2	24
Lt. nat. cows	24 1/2@25	24 1/2@25	25 1/2@26 1/2
Nat. bulls	16 1/2@16 1/2	16 1/2@16 1/2	15 1/2
Brnd'd bulls	15 1/2@15 1/2	15 1/2@15 1/2	14 1/2
Calfskins, Nor. 60	57 1/2@64	50@60	60
Kips, Nor. nat.	39 1/2@39 1/2	39 1/2@39 1/2	35
Kips, Nor. brnd	37@37	37@37	32 1/2
Slunks, reg.	3.25@3.25	3.35@3.35	2.00@2.25
Slunks, shrls.	1.00@1.00	1.00@1.00	1.15

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	17@18 1/2	17@18 1/2	22@24
Brnd'd all wts.	17 1/2@17 1/2	16@17 1/2	21@22
Nat. bulls	12@12 1/2	11@12 1/2	13@14
Brnd'd bulls	11@11 1/2	10@11 1/2	12@13
Calfskins	42@45	42@45	39@40
Kips, nat.	27@28 1/2	27@28 1/2	26@28
Slunks, reg.	2.25@2.50	2.25@2.50	2.00
Slunks, shrls.	50@75	50@75	40.00

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

All-weights	15@16 1/2	15@16 1/2	19@20
Bulls	10@11 1/2	10@11 1/2	11@11 1/2
Calfskins	22@25	22@25	26@27
Kipskins	20@22	20@22	21@22 1/2

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.

Pkr. shearings	2.50@2.75	2.50@2.75	2.75
Dry pelts	2.25@2.50	2.25@2.50	2.75
Horse hides	9.25@9.50	9.25@9.50	8.25@9.50

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WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$20.75; the average, \$19.55. Provision prices were: Under 12 pork loins, 48¢ @ 49¢; 10/14 green skinned hams, 48½¢ @ 49½¢; Boston butts, 38¢; 16/down pork shoulders, 33¢ @ 33½¢; 3/down spareribs, 40¢ @ 40½¢; 8/12 fat backs, 9¢; regular pork trimmings, 17½¢ @ 18½¢; 18/20 DS bellies, 22¢ n; 4/6 green picnics, 31¢; 8/up green picnics, 27¢. P.S. loose lard was 10.75a; P.S. lard in tierces, 12.25a.

Cottonseed Oil

Closing prices at New York were: May 13.52; July 13.44-45; Sept. 12.90b, 13.15ax; Oct. 12.60b, 12.65ax; Dec. 12.30; Jan. 12.20n; Mar. 12.20n. Sales were 120 lots.

JANUARY MARGARINE TAX

Taxes paid on oleomargarine during January were reported by the Bureau of Internal Revenue as follows:

	Jan. 1949	Jan. 1948
Excise taxes (including special taxes)	\$1,389,427.28	\$730,053.20

Quantity of products on which tax was paid during January 1949 and 1948:

Oleomargarine, colored, lbs.	11,474,700	4,509,555
Oleomargarine, uncolored, lbs.	65,721,052	81,391,000

CHICAGO PROVISION STOCKS

	Mar. 31, '49, lbs.	Feb. 28, '49, lbs.	Mar. 31, '48, lbs.
All brd. pork (brs.)	923	883	501
P. S. lard (a)	63,215,880	100,401,073	52,501,354
P. S. lard (b)	6,577,000	8,784,000	228,000
Dry rendered lard (a)	721,594	1,389,090	105,400
Dry rendered lard (b)	290,000	290,000	...
Other lard	4,713,857	5,575,617	7,394,297
TOTAL LARD	95,508,331	114,430,678	60,229,051
D. S. C1 bellies (contract)	48,000	30,000	831,600
D. S. C1 bellies (other)	4,824,634	4,656,729	9,334,019
TOTAL D. S. CL. BELLIES	4,872,634	4,686,729	10,165,619
D. S. rib bellies	1,648,639	1,776,547	2,164,902
D. S. fat backs	2,470,900	2,921,756	961,846
S. P. regular hams	30,166,784	22,476,018	16,101,501
S. P. skinned hams	17,475,674	18,469,548	20,429,386
S. P. picnics, S. P. Boston shoulders	9,080,995	8,904,328	5,051,288
Other cut meats	9,712,212	10,153,110	12,305,199
TOTAL ALL MEATS	65,432,928	60,280,946	68,070,641

(a) Made since Oct. 1, 1948.
(b) Made previous to Oct. 1, 1948.
The above figures cover all meats in storage in Chicago, including holdings owned by the government.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago for the week ended March 26:

	Week Mar. 26	Previous week	Cor. wk. 1948
Cured meats, pounds	20,963,000	23,274,000	7,069,000
Fresh meats, pounds	37,694,000	37,370,000	13,194,000
Lard, pounds	10,285,000	7,961,000	3,123,000

remain unchanged, at \$1.00 nominal.

SHEEPSKINS: No trading in packer shearlings has come to light. There is an active inquiry from mouton tanners and other interests, but few are available due to the scarcity at this season. Last week a mixed car of shearlings was reported sold, with No. 1's at \$2.75, No. 2's at \$1.95, No. 3's at \$1.50, and fall clips at \$3.00 each. This week another mixed car was offered out on the same basis, but as yet unsold. The quotable price this week on No. 1 shearlings is \$2.75 each, No. 2's at \$1.85 @ 1.95, and No. 3's at \$1.40 @ 1.50 each. Fall clips are quoted at \$3.00 each.

The previously reported trading on Interior wool lambs was negotiated at about \$4.70 @ 4.80 each, per cwt., live-weight basis. Additional sales will be held about the first of next week, with indicated reports they will be firmly held.

Pickled skins continue dull, with the market quoted at around \$9.00 @ 9.50 per dozen, packer production.

N. Y. HIDE FUTURES

MONDAY, MARCH 28, 1949

	Open	High	Low	Close
June	21.00	21.07	20.75	20.85
Sept.	20.40b	20.55	20.40	20.45
Dec.	20.10b	20.15	20.00	20.00b
Mar.	19.45b	19.55n

Closing 15 to 30 points lower; sales 40 lots.

TUESDAY, MARCH 29, 1949

June	20.85b	20.75	20.45	20.50b
Sept.	20.40b	20.40	20.00	20.00
Dec.	20.05	20.08	19.85	19.60b
Mar.	19.45b	19.00b

Closing 35 to 55 points lower; sales 64 lots.

WEDNESDAY, MARCH 30, 1949

June	20.66	21.00	20.62	20.74b
Sept.	19.90b	20.20	20.15	20.16b
Dec.	19.40b	19.75	19.75	19.70b
Mar.	18.90b	19.05b

Closing 5 to 24 points higher; sales 36 lots.

THURSDAY, MARCH 31, 1949

June	20.60b	20.60	20.30	20.26b
Sept.	20.15b	20.05	19.80	19.80
Dec.	19.70b	19.60	19.50	19.50
Mar.	19.10b	18.85b

Closing 20 to 48 points lower; sales 54 lots.

FRIDAY, APRIL 1, 1949

June	20.00b	20.20	20.00	20.15
Sept.	19.00	19.75	19.60	19.75
Dec.	19.25	19.40	19.25	19.30b
Mar.	18.50b	18.90b

Closing 20 points lower to 5 higher; sales 61 lots.

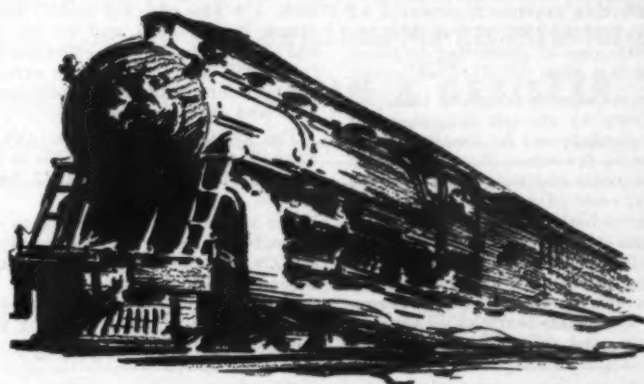
CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended March 26, 1949, were 8,243,000 lbs.; previous week, 7,506,000 lbs.; same week 1948, 7,824,000 lbs.; 1949 to date 97,617,000 lbs.; same period 1948, 90,819,000 lbs.

Shipments of hides from Chicago by rail for the week ended March 26, 1949, were 6,418,000 lbs.; previous week 5,457,000 lbs.; same week last year, 4,035,000 lbs.; 1949 to date 70,749,000 lbs.; same period 1948, 59,644,000 lbs.

LIVESTOCK CAR LOADINGS

A total of 8,597 cars was loaded with livestock during the week ended March 19, 1949, according to the Association of American Railroads. This was an increase of 706 cars over the week in 1948, but a decrease of 5,545 cars from 1947.



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LIVESTOCK MARKETS *Weekly Review*

Dollar Livestock Marketing Expenses Rise But Represent Smaller Percentage of Value

EXPENSES of marketing all livestock, including transportation, were 72c per cwt., in 1947 compared with 57c in 1939 and 53c in 1932, according to a study made by Edmund Farstad, Bureau of Agricultural Economics, U.S. Department of Agriculture. Marketing expenses included fees and charges at markets for slaughter and feeder livestock moving from producers to markets, slaughtering plants, and feedlots. Expenses for transportation applied to both rail and truck movements of livestock. Of the total expenses per cwt., more than 60 per cent were for transportation and less than 40 per cent were at markets.

The year 1947 was chosen for study purposes because livestock prices were high; in 1939 livestock prices were near average and in 1932 they were very low.

Weighted average prices received by farmers for all livestock per cwt. were \$20.32 in 1947 compared with \$6.85 in 1939 and \$3.92 in 1932. In 1947 the average marketing expense per cwt. was only 3.5 per cent of the average price received by farmers. In 1939, the average marketing expense represented 8.3 per cent, but in 1932 it was 13.5 per cent. Expenses of marketing livestock changed less than did livestock prices.

Expenses of marketing and transportation vary by species. Expenses per cwt. at markets and for transportation were higher for calves, sheep, and lambs than for cattle and hogs. On a per head basis the costs of marketing cattle and lambs were higher than those for hogs, sheep and lambs. Average expenses for marketing during 1932-1939, and 1947, depended on the average expenses at the different types of markets, the proportion of animals that cleared through each type, and the transportation ex-

penses for distances traveled.

Average expenses of marketing livestock at different types of markets were different in each of the years studied, largely because of the different services rendered at the markets. Expenses per cwt. for marketing at terminal markets, excluding transportation, were 27c in 1947, 23c in 1939, and 22c in 1932.

Although the importance of terminal markets has declined they still outranked any other type of market in 1939 and 1947. In obtaining the average marketing expenses at terminal markets, 20 of the larger markets were selected for the study. Charges for commission, yardage and miscellaneous services were converted to charges and fees per cwt. The principal items of expense at the terminal markets are commission, yardage, feed charges and miscellaneous items, such as insurance, weighing and inspection. The proportions of the total expense accounted for by each of these items varied during the three periods, largely because of the fluctuations in feed charges. In 1947 the average charges for commission and yardage were 17c per cwt. for cattle, 40c for calves, 21c for hogs, and 35c for sheep and lambs. These represented increases from 1939 of 21 per cent for cattle, 29 per cent for calves and 16 per cent for hogs and sheep and lambs.

The average expenses per cwt. for marketing at auctions were 35c in 1947, 22c in 1939, and 19c in 1932 for all species.

The expenses at local markets were estimated to be 14c per cwt. in 1947, 11c in 1939, and 9c in 1932. Local concentration markets first served for consolidating shipments of hogs to packing plants, but in more recent years they have handled other species in in-

creasing numbers. Average expenses for cooperative associations were estimated at 18c per cwt. in 1947, 15c in 1939, and 10c in 1932.

Average expenses for marketing livestock in March, 1949, were tentatively estimated to be 79c per cwt. compared with 72c in 1947, an increase of 10 per cent. It is estimated that expenses at markets have increased about 4 per cent and expenses for transportation have increased about 13 per cent over the 1947 levels. Expenses have increased more at public terminals than at auctions. Many auctions base their rates on the value of the animals, and although prices of cattle, calves and sheep advanced, price of hogs declined.

If livestock prices should work down to lower levels, what adjustments might be expected in marketing charges? Marketing expenses will probably decrease slowly because of the relatively greater stability of transportation, labor and other marketing costs. Changes in marketing usually lag behind changes in livestock prices, whether the trend is up or down. Livestock prices advanced greatly during and immediately after the war but marketing and transportation charges did not rise until the advancing trend in prices had been in effect for several years.

Slaughter Lamb Prices at Peak for This Date

Packers this week paid the highest prices for slaughter lambs ever recorded this time of the year, and it was expected that prices may go still higher in view of the relatively light supplies.

Declining numbers of old crop lambs sold up to \$32.25 at Chicago, establishing a national all-time high. Spring lambs—not yet ready for sale in any sizable volume—sold at \$33.50 at Kansas City. This price equaled the highest ever paid for spring lambs.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, March 30, 1949, reported by the Production & Marketing Administration:

HOOGS: (Quotations based on hard hogs) St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

BARROWS AND GILTS:

Good and Choice:

120-140 lbs.	\$16.50-18.75	\$18.00-20.00	\$19.50-21.00	\$20.50-22.50	\$21.00-23.00
140-160 lbs.	18.00-20.00	20.00-22.00	22.00-24.00	24.00-26.00	26.00-28.00
160-180 lbs.	19.25-20.25	20.75-21.25	22.50-23.50	24.50-25.50	26.50-27.50
180-220 lbs.	20.00-20.50	20.50-21.25	20.50-21.00	21.00-21.50	21.00 only
220-240 lbs.	19.75-20.25	20.25-21.00	20.25-20.75	21.00-21.25	20.50-21.00
240-270 lbs.	19.00-20.25	19.50-20.50	19.75-20.50	20.25-21.00	19.50-21.00
270-300 lbs.	18.50-19.50	19.00-20.00	18.75-20.25	19.25-20.50	18.75-20.00
300-330 lbs.	18.25-19.00	18.75-19.25	18.50-19.00	18.50-19.75	18.25-19.25
330-360 lbs.	17.75-18.50	18.25-18.75	18.00-18.75	18.50-19.75	18.25-19.25

Medium:

160-220 lbs.	19.00-20.00	19.00-20.00	19.75-20.25	18.25-21.00
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BOVS:

Good and Choice:

270-330 lbs.	18.00-18.25	17.25-17.75	17.00-17.25	17.00-17.50	17.00-17.25
330-380 lbs.	17.50-18.25	17.00-17.50	17.00-17.25	17.00-17.50	17.00-17.25
380-400 lbs.	16.50-17.75	16.75-17.25	16.75-17.00	17.00-17.50	17.00-17.25

Good:

400-450 lbs.	15.75-17.25	16.25-17.00	16.50-17.00	16.50-17.50	16.50-17.00
450-550 lbs.	15.00-16.75	14.00-16.50	16.00-16.75	16.50-17.50	16.50-17.00

Medium:

250-550 lbs.	14.50-17.25	14.00-16.50	15.50-16.75	16.00-17.00
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PIGS (Slaughter):

Medium and Good:

90-120 lbs.	14.00-17.75	17.00-19.00
-------------	-------------	-------------	-------	-------	-------

SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	25.00-27.00	25.50-27.50	25.00-26.50	24.50-26.50	25.00-26.50
900-1100 lbs.	25.00-27.00	25.50-27.50	25.00-26.50	24.50-26.50	25.00-26.50
1100-1300 lbs.	24.75-26.50	24.50-28.50	24.00-26.50	24.00-26.50	25.00-27.50
1300-1500 lbs.	24.00-26.00	24.00-28.00	23.25-25.50	23.25-25.50	24.50-26.50

STEERS, Good:

700-900 lbs.	23.50-25.00	23.75-25.50	23.25-25.00	22.00-24.25	23.00-25.00
900-1100 lbs.	23.25-25.00	23.00-25.50	23.25-25.00	22.00-24.25	23.00-25.50
1100-1300 lbs.	23.00-24.75	23.00-25.50	22.50-24.25	22.75-24.25	22.50-25.00
1300-1500 lbs.	23.00-24.50	22.50-24.50	22.00-23.25	22.00-24.00	22.50-24.50

STEERS, Medium:

700-1100 lbs.	22.00-23.50	21.50-23.50	21.50-23.25	21.00-23.00	20.00-22.00
1100-1300 lbs.	21.50-23.00	21.50-23.00	21.00-22.50	21.00-23.00	19.50-22.50

STEERS, Common:

700-1100 lbs.	20.00-22.00	19.50-21.50	19.00-21.50	19.50-21.00	18.50-20.00
---------------	-------------	-------------	-------------	-------------	-------------

HEIFERS, Choice:

600-800 lbs.	25.00-26.50	25.00-26.25	24.75-26.00	24.50-26.00	23.50-25.50
800-1000 lbs.	24.75-26.00	24.75-26.50	24.50-26.00	24.25-25.75	23.50-25.50

HEIFERS, Good:

600-800 lbs.	23.50-25.00	23.00-25.00	23.00-24.75	22.50-24.25	22.00-23.50
800-1000 lbs.	23.00-24.75	23.00-25.00	22.50-24.75	22.00-24.25	22.00-23.50

HEIFERS, Medium:

500-900 lbs.	21.50-23.00	21.00-23.00	20.50-23.00	19.50-22.25	19.50-22.00
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HEIFERS, Common:

500-900 lbs.	19.00-21.50	18.50-21.00	18.50-20.50	18.00-19.50	18.00-19.50
--------------	-------------	-------------	-------------	-------------	-------------

COWS (All Weights):

Good	18.50-20.00	18.75-20.00	18.00-19.50	18.75-19.50	18.50-20.00
Medium	18.00-18.50	17.50-18.75	17.25-18.00	17.50-18.75	17.00-18.50
Cut. & com.	15.50-18.00	15.00-17.50	15.50-17.25	15.75-17.50	15.00-17.00
Canners	14.00-15.50	13.75-15.00	14.00-15.50	14.00-15.75	14.00-15.00

BULLS (Yrags. Excl.), All Weights:

Beef, good	19.50-20.50	19.50-20.50	18.00-19.00	17.50-19.50	18.00-19.00
Sausage, good	20.00-21.00	21.50-22.50	19.00-19.50	20.00-20.50	20.50-21.50
Sausage, medium	19.50-20.00	20.00-21.50	18.00-19.00	18.00-20.00	19.50-20.50
Sausage, cut. & com.	17.00-19.50	18.00-20.00	16.50-18.00	16.00-18.00	17.00-19.50

VEALERS (All Weights):

Good & choice	27.00-33.00	27.00-30.00	26.00-29.00	27.00-30.00	29.00-33.00
Com. & med.	21.00-27.00	20.00-27.00	18.00-26.00	19.00-27.00	22.00-29.00
Cull, 75 lbs. up.	14.00-21.00	15.00-20.00	13.00-18.00	16.00-19.00	14.00-22.00

CALVES (500 lbs. down):

Good & choice	26.00-28.00	24.00-28.00	22.00-26.00	22.00-27.00	22.00-25.00
Com. & med.	20.00-26.00	18.00-24.00	17.00-22.00	17.00-22.00	19.00-22.00
Cull	15.00-20.00	15.00-18.00	13.00-17.00	15.00-17.00	16.00-19.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS:

Good and choice*	30.00-31.00	31.00-32.00	30.00-30.50	30.00-31.25	30.25-31.25
Med. and good*	27.00-30.00	26.50-30.50	27.50-29.75	28.00-29.75	26.75-29.75
Common	22.00-26.25	21.00-26.00	23.50-27.25	25.25-27.50	23.25-26.50

YRLG. WETHERS:

Good and choice*
Med. and good*

EWES:

Good and choice*	12.00-14.50	14.00-15.00	12.50-13.00	12.00-14.00	13.50-15.50
Com. & medium	10.50-12.00	11.00-13.50	11.00-12.25	10.00-11.50	10.50-13.25

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

*Quotations on slaughter lambs and yearlings of Good and Choice grades and the Medium and Good grades and on ewes of Good and Choice grades as combined represent lots averaging within the top half of the Good and the top half of the Medium grades respectively. *Quotations on shorn basis.

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SLAUGHTER REPORTS

Special reports to the NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended March 26, 1949.

CATTLE

	Week ended	Prev. week	Cor.
	Mar. 26	Mar. 26	1948
Chicago	18,897	20,795	9,674
Kansas City	15,956	16,646	10,795
Omaha	17,158	19,204	3,707
East St. Louis	6,069	7,872	5,286
St. Joseph	7,963	8,835	7,308
Sioux City	9,077	9,340	442
Wichita	4,970	4,668	1,630
New York & Jersey City	7,063	6,540	6,555
Okla. City	5,881	4,234	6,847
Cincinnati	4,492	4,273	6,692
Denver	6,781	8,066	4,431
St. Paul	15,425	...	Strike
Milwaukee	3,495	3,062	2,834
Totals	121,287	118,944	66,204

HOGS

Chicago	33,629	34,454	31,130
Kansas City	9,854	8,845	9,063
Omaha	20,382	28,239	1,065
East St. Louis	31,961	31,944	23,849
St. Joseph	15,781	14,220	13,942
Sioux City	13,330	15,927	87
Wichita	3,482	3,257	1,219
New York & Jersey City	34,871	31,574	25,542
Okla. City	10,687	9,160	10,836
Cincinnati	15,843	14,364	14,130
Denver	9,180	10,187	2,425
St. Paul	23,606	...	Strike
Milwaukee	5,382	5,280	66
Totals	227,391	206,551	133,354

SHEEP

Chicago	4,423	3,795	5,918
Kansas City	8,985	6,062	13,777
Omaha	7,206	7,242	77
East St. Louis	3,676	2,955	4,232
St. Joseph	5,850	8,744	16,081
Sioux City	3,620	5,302	...
Wichita	3,872	4,671	...
New York & Jersey City	30,926	33,800	28,959
Okla. City	1,242	2,211	10,160
Cincinnati	91	202	681
Denver	10,935	9,827	16,475
St. Paul	3,552	...	Strike
Milwaukee	219	353	204
Totals	83,697	85,173	96,564

*Cattle and calves.

†Federally inspected slaughter, including direct.

‡Stockyards sales for local slaughter.

§Stockyards receipts for local slaughter, including direct.

LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., on March 31:

CATTLE:

Steers, med. & gd.	\$24.00@25.25
Cows, gd.	21.00@21.50
Cows, med.	18.50@20.00
Cows, cut. & com.	16.00@18.50
Cows, can.	14.00@16.00
Bulls, med. & gd.	22.50@24.50

CALVES:

Vealers, med. & ch.	\$27.00@32.00
Com. & med.	23.50@27.00

HOGS:

Gd. & ch. 200-255	\$21.50@22.50
Sows, gd.	16.50 only

SHEEP:

Lambs, med. woolled	\$24.00
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BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on March 31:

CATTLE:

Steers, med. & gd.	\$23.25@25.00
Steers, com. & med.	21.00@23.15
Heifers, com. & med.	19.00@22.50
Cows, gd.	19.00@20.00
Cows, com. & med.	16.50@17.50
Cows, can. & cut.	14.00@16.00
Bulls, gd.	21.00@22.50

CALVES:

Vealers, gd. & ch.	\$25.00@31.00
Com. & med.	15.00@25.00
Cul.	10.00@15.00

HOGS:

Gd. & ch. 180-225	\$20.75@21.00
Sows, gd. & ch. 450/down	14.50@15.75

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Mar. 24...	4,257	436	10,693	1,185
Mar. 25...	1,311	278	5,500	241
Mar. 26...	228	48	2,435	154
Mar. 27...	12,440	590	10,368	1,442
Mar. 28...	6,300	640	16,278	1,740
Mar. 29...	6,232	528	9,099	1,108
Mar. 30...	3,000	400	7,500	1,000

*Wk.

so far...	27,972	2,158	48,245	4,685
Wk. ago...	31,756	2,064	42,626	6,101
1948...	19,442	2,622	24,405	12,891
1947...	34,541	3,988	80,242	22,747

*Including 353 cattle, 112 calves, 10,127 hogs direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mar. 24...	1,894	30	1,152	1,113
Mar. 25...	900	70	593	182
Mar. 26...	294	...	115	...
Mar. 27...	3,076	...	370	436
Mar. 28...	2,905	121	394	760
Mar. 29...	2,379	3	404	...
Mar. 30...	1,500	25	800	500

Wk.

so far...	9,454	149	2,177	1,696
Wk. ago...	10,873	152	3,360	3,828
1948...	12,293	810	4,041	9,249
1947...	13,100	256	3,066	8,264

MARCH RECEIPTS

	1949	1948
Cattle	155,436	145,994
Calves	11,462	18,449
Hogs	244,757	217,574
Sheep	38,519	81,611

MARCH SHIPMENTS

	1949	1948
Cattle	56,859	67,941
Hogs	19,740	25,925
Sheep	21,725	41,469

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, Mar. 31:

	Week Ended Mar. 31	Prev. week
Packers' purch.	34,503	32,858
Shippers' purch.	3,085	3,708
Total	37,588	36,566

CANADIAN KILL

Inspected slaughter in Canada, week ended March 19:

CATTLE

	Week Ended Mar. 19	Same Week Last Year
Western Canada	11,677	12,628
Eastern Canada	10,850	12,855
Total	22,527	25,473

HOGS

Western Canada	24,629	50,559
Eastern Canada	47,140	65,161
Total	71,769	115,720

SHEEP

Western Canada	2,891	5,922
Eastern Canada	2,993	5,217
Total	5,884	11,139

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended March 26:

	Cattle	Calves	Hogs*	Sheep
Salable	506	655	332	1
Total (incl. direct)	4,654	5,839	20,792	21,752
Previous week:				
Salable	470	767	307	...
Total (incl. direct)	4,564	5,170	18,755	23,894

*Including hogs at 31st street.

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending March 24.

	Cattle	Calves	Hogs	Sheep
Los Angeles	6,200	1,075	1,775	25
No. Portland	2,973	390	1,150	1,049
San Francisco	800	25	1,371	256

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, March 26, 1949, as reported to the National Provisioner:

CHICAGO

Armour, 6,361 hogs; Swift, 894 hogs; Wilson, 3,882 hogs; Agar, 3,284 hogs; Shippers, 4,068 hogs; Others, 19,208 hogs.

Total: 18,807 cattle; 2,102 calves; 37,697 hogs; 4,422 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,552	433	2,300	2,142
Cudahy	2,324	460	1,228	764
Swift	2,785	472	1,068	2,834
Wilson	1,662	272	1,459	1,418
Central	187
U.S.P.
Others	3,888	15	2,844	1,832
Totals	14,804	1,632	9,854	8,985

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	5,157	2,354	1,019	...
Cudahy	3,286	3,106	2,082	...
Swift	4,066	4,020	1,908	...
Wilson	2,256	2,633	1,067	...
Eagle	63
Greater Omaha	72
Hoffman	392
Rothschild	126
Roth	1,488
Kingman	32
Mechanics	...	6,069
Others
Totals	17,606	18,085	7,067	...

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,490	1,122	11,633	1,762
Swift	2,654	1,827	9,926	1,914
Hunter	925	...	7,279	...
Hell	1,783	...
Krey	1,676	...
Laclede	1,630	...
Sieloff	632	...
Others	2,833	204	7,586	225
Shippers	2,415	1,809	11,714	...
Totals	11,347	4,962	51,261	3,901

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	2,405	498	6,938	4,207
Armour	1,782	312	6,253	1,583
Others	3,741	156	1,626	...
Totals	7,928	866	14,817	5,850

Does not include 778 cattle and 2,363 hogs bought direct.

ST. LOUIS CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	3,232	24	5,546	882
Armour	3,103	10	3,400	1,029
Swift	2,807	28	3,945	492
Others	318
Shippers	13,481	255	5,067	1,972
Totals	22,741	326	17,348	4,375

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,307	298	2,353	3,771
Guggenheime	462
Dunn
Ostertag	73	...	4	...
Dold	95	...	676	...
Sunflower	15	...	35	...
Pioneer
Excel
Others	2,537	...	414	101
Totals	4,970	298	4,482	3,872

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,313	84	1,903	109
Wilson	1,420	195	1,944	611
Others	238	4	665	...
Totals	2,971	283	4,602	720

Does not include 389 cattle, 238 calves, 5,485 hogs and 822 sheep bought direct.

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	242	...	120	...
Cudahy	283	...	294	...
Swift	183	...	346	...
Wilson	28	...	46	...
Acme	536	7
Atlas	541	5
Clougherty	97	...	734	...
Coast	353	...	104	...
Harmann	300
Laer
Union	275
United	289	...	150	...
Others	2,670	560	44	...
Totals	5,797	619	1,732	...

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,567	90	2,150	6,944
Swift	1,793	61	2,523	3,300
Cudahy	1,091	27	1,954	1,058
Others	3,213	195	1,773	3,129
Totals	7,664	373	8,400	14,391

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	5,864	4,062	10,306	889
Bartusch	529
Cudahy	826	1,135	...	1,180
Rifkin	740	9
Superior	1,338
Swift	6,137	4,878	13,300	1,324
Others	2,257	2,345	2,883	305
Totals	17,682	12,429	29,492	3,857

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	77
Kahn's
Lohrey	796
Meyer
Schlachter	204	162
National	272	3
Others	1,597	970	14,987	15
Totals	2,373	1,137	15,743	92

Does not include 1,210 cattle bought direct. Market shipments for the week were 80 calves and 1,808 hogs.

PORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	833	466	1,888	2,048
Swift	774	242	2,041	2,398
Blue
Bonnet	211	20	262	...
City	557	4	130	...
Rosenthal	143	8	24	...
Totals	2,518	746	4,335	4,446

TOTAL PACKER PURCHASES

	Week ended Mar. 26	Prev. week	Cor.
Cattle	196,798	147,389	74,205
Hogs	216,568	249,506	125,492
Sheep	61,970	68,248	84,300

*Totals do not include Los Angeles or St. Paul.

CORN BELT DIRECT TRADING

Des Moines, Ia., March 31.
—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota:

Hogs, good to choice:
160-180 lb. \$17.50@20.50
180-240 lb. 20.25@21.00
240-300 lb. 18.75@21.40
300-360 lb. 18.25@19.75

Sheep:
270-360 lb. \$17.50@18.50
400-550 lb. 15.00@17.25

Receipts of hogs at Corn Belt markets were:

	This week estimated	Same day last wk. actual
Mar. 25	35,000	20,000
Mar. 26	29,000	34,500
Mar. 28	35,000	37,000
Mar. 29	33,000	26,500
Mar. 30	26,000	41,500
Mar. 31	20,000	20,000

LIVESTOCK RECEIPTS

Receipts at major markets, week ending March 26:

AT 20 MARKETS, Week Ended:
Cattle Hogs Sheep
Mar. 26 227,000 355,000 109,000
Mar. 19 247,000 375,000 116,000
1948 196,000 258,000 171,000
1947 301,000 331,000 92,000
1946 257,000 355,000 252,000

HOGS AT 11 MARKETS, Wk. Ended:
Mar. 26 286,000 208,000
Mar. 19 294,000
1948 196,000
1947 301,000
1946 257,000

AT 7 MARKETS, Week Ended:
Cattle Hogs Sheep
Mar. 26 154,000 218,000 55,000
Mar. 19 168,000 232,000 58,000
1948 162,000 218,000 92,000
1947 210,000 212,000 141,000
1946 181,000 247,000 154,000

LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended March 19 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
	Up to 1000 lb.	Good and Choice	Grade B1 Dressed	Good Heavyweights
STOCK YARDS				
Toronto	\$19.32	\$28.19	\$51.10	\$22.87
Montreal	20.20	24.10	30.60	23.00
Winnipeg	19.75	25.60	29.10	21.50
Calgary	20.17	21.77	29.70	21.15
Edmonton	18.90	21.05	29.25	20.40
Pr. Albert	18.25	21.00	28.35	...
Moose Jaw	18.35	21.00	28.35	...
Saskatoon	18.40	25.50	28.35	19.25
Regina	17.50	23.80	28.35	...
Vancouver	30.57	...

*Dominion government premiums of \$2 per head on Grade A and \$1 on B1 are not included.

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"AMERICAN BEAUTY"

HAMS AND BACON

Straight and Mixed Cars of Beef,

Veal, Lamb and Provisions

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CLEVELAND—C. J. Osborne, 3919 Elmwood Road, Cleveland Heights
H. O. Metzger, 10820 Park Heights Avenue
DETROIT—J. H. Rice, 1786 Allard, Grosse Pointe Woods
NEW YORK 14—Herbert Ohl, 441 W. 13th St.
PHILADELPHIA 23—Earl McAdams, 701 Callowhill St.
PITTSBURGH—Albert Toth, 229 Lavina Avenue
R. H. Ross, Box 628, Imperial, Pa.
WASHINGTON 4—Clayton P. Lee, 515 11th St., S.W.

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS

STEER AND HEIFER:	Carcasses
Week ending Mar. 26, 1949.	12,737
Week previous	11,687
Same week year ago	11,950

COW:	
Week ending Mar. 26, 1949.	2,590
Week previous	1,490
Same week year ago	730

BULL:	
Week ending Mar. 26, 1949.	530
Week previous	641
Same week year ago	329

VEAL:	
Week ending Mar. 26, 1949.	10,020
Week previous	12,913
Same week year ago	15,406

LAMB:	
Week ending Mar. 26, 1949.	36,554
Week previous	41,499
Same week year ago	31,737

MUTTON:	
Week ending Mar. 26, 1949.	573
Week previous	890
Same week year ago	816

HOG AND PIG:	
Week ending Mar. 26, 1949.	2,661
Week previous	2,795
Same week year ago	2,290

PORK CUTS:	
Week ending Mar. 26, 1949.	1,946,517
Week previous	2,061,040
Same week year ago	1,841,862

BEEF CUTS:	
Week ending Mar. 26, 1949.	147,678
Week previous	161,101
Same week year ago	201,886

VEAL AND CALF:	
Week ending Mar. 26, 1949.	1,569
Week previous	7,564
Same week year ago	3,670

LAMB AND MUTTON:	
Week ending Mar. 26, 1949.	2,739
Week previous	4,572
Same week year ago	673

BEEF CURED:

Week ending Mar. 26, 1949.	10,138
Week previous	35,681
Same week year ago	14,094

PORK CURED AND SMOKED:

Week ending Mar. 26, 1949.	860,876
Week previous	853,767
Same week year ago	532,012

LARD AND PORK FATS:

Week ending Mar. 26, 1949.	525,361
Week previous	208,691
Same week year ago	170,130

LOCAL SLAUGHTER

STEERS:	
Week ending Mar. 26, 1949.	5,974
Week previous	5,197
Same week year ago	4,370

COWS:	
Week ending Mar. 26, 1949.	1,050
Week previous	907
Same week year ago	1,700

BULLS:	
Week ending Mar. 26, 1949.	369
Week previous	436
Same week year ago	486

CALVES:	
Week ending Mar. 26, 1949.	9,308
Week previous	8,729
Same week year ago	7,176

HOGS:	
Week ending Mar. 26, 1949.	34,871
Week previous	32,498
Same week year ago	25,740

SHEEP:	
Week ending Mar. 26, 1949.	30,926
Week previous	33,800
Same week year ago	28,949

COUNTRY DRESSED PRODUCT at New York totaled 11,956 veal, 4 hogs and 193 lambs in addition to that shown above. Previous week, 10,592 veal, 17 hogs and 147 lambs. Same week 1948: 12,118 veal, 14 hogs and 1,966 lambs. [†]Incomplete.

WEEKLY INSPECTED SLAUGHTER

The report of inspected slaughter of livestock at 32 centers for the week ended March 26, as given by the USDA:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City	7,093	9,808	34,871	30,926
Baltimore, Philadelphia	4,907	1,359	22,570	967

NORTH CENTRAL

Chicago, Cleveland, Indianapolis	10,989	5,645	63,781	2,942
Chicago, Elgin	23,167	9,189	70,923	1,173
St. Paul-Wis. Group [†]	35,831	25,947	12,456	5,256
St. Louis Area [†]	10,011	5,614	71,182	0,300
St. Louis City	9,847	226	16,284	5,282
Omaha	18,165	797	25,433	11,917
Kansas City	13,340	3,192	29,580	9,142
Iowa and So. Minn. [†]	15,338	106,015	136,464	25,529

SOUTHEAST

	3,215	1,633	20,218	...
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SOUTH CENTRAL WEST

	18,039	4,078	47,010	18,277
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ROCKY MOUNTAIN

	6,954	293	11,695	10,611
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PACIFIC

	15,183	2,715	22,061	25,424
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Grand total	179,895	85,921	694,425	107,748
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Total week ago	155,954	80,236	663,556	165,289
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Total same period 1948	121,370	60,590	408,283	178,644
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*Correction: week ended March 19, 1949: Hogs New York area, 32,408; Grand total Hogs 663,556.

[†]Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. [†]Includes St. Louis National Stockyards, St. Louis, Ill., and St. Louis, Mo. [†]Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. [†]Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. [†]Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. [†]Includes Denver, Colo., Ogden and Salt Lake City, Utah. [†]Includes Los Angeles, Vernon, San Francisco, San Jose, and Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during February 1949—Cattle, 77.4; calves, 65.8; hogs, 74.1; sheep and lambs 83.2.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida were reported as follows:

	Cattle	Calves	Hogs
Week ended March 25	940	273	8,225
Week previous	1,002	299	8,028
Cor. week last year	1,328	216	7,170

CLASSIFIED ADVERTISING

POSITION WANTED

Production Superintendent

22 years' active experience all phases, including sausage, lard, curing, rendering and sales. Can handle help intelligently and efficiently. Best references. Go anywhere immediately. H. C. Wolf, General Delivery, Fort Smith, Ark.

GENERAL MANAGER: 24 years' experience in all departments, including sausage making, sales manager, purchasing, personnel, truck route supervisor. 12 years with major company, 12 years in complete charge of another concern. 45 years old, sober, reliable, married. Will be free to go anywhere in about 3 weeks, preferably on the Pacific coast or west. W-28, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York, N. Y.

BEEF MAN: Age 41 with major packer training and experience. Thoroughly understands carcass, cutting, boning, tests and costs. Very good sales ability. Could assume assistant managership of small or medium plant. Desire connection in good southern plant. W-29, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PURCHASING AGENT: 10 years' experience, married, age 37. Thorough knowledge paper items, printing, cellophane cartons, etc. Know markets and sources of supply. Last position with large packer corporation. Interested primarily in advancement with permanent future. W-30, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE FOREMAN: Worked with western packer in six eastern cities, also local packer. Can produce all kinds of sausage, leaves and specialties. Knowledge of costs. Prefer east near Philadelphia. College graduate, married, age 47. W-18, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

CAPABLE SAUSAGE maker wants to change position for personal reasons. Am fully qualified to take over any size sausage kitchen. Many years' experience. Married, family, will go anywhere. W-31, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WORKING sausage foreman with 15 years' experience in sausage manufacturing, wants position as sausage foreman with independent company. Can handle help and figure costs. W-32, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

POSITION WANTED: Capable of taking over supervision of all packing plant operations. 16 years with large plant, 5 years operating small plant. W-22, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

POSITION WANTED

CASING SALESMAN: Greater New York following, desires connection progressive casing or packing firm. W-33, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

DRY RENDERING OPERATOR: Excellent references, young, wants opportunity with aggressive firm. W-35, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

SPICE SALESMAN

Wanted to cover midwestern states. Liberal commissions. W-38,

THE NATIONAL PROVISIONER
407 S. Dearborn St., Chicago 5, Ill.

SALES MANAGER: Capable of taking full charge of wholesale distribution of complete line of modern, medium size, federally inspected meat packing plant located in VIRGINIA. Must be well acquainted with eastern trade area and have proven record of results. Write full details. Shen-Valley Meat Packers, Inc. Timberville, Virginia, Dept. P.

WANTED: Meat canning manager to take full charge of meat canning department in progressive eastern packing house. Good salary and security for the right man. Write full details regarding experience to W-540, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HOG CASING FOREMAN wanted for medium size midwestern packing plant. Write Box W-20, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE-MAKER and FOREMAN. Sausage plant located in central Wisconsin. Nonunion plant. \$65 for 45 hour week. Time and one-half for overtime. W-34, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER wanted to take complete charge of sausage kitchen and related meat department for small packing house in thriving community. Salary open. Write Box 962, Scottsbluff, Nebraska.

HELP WANTED

SEASONING SALESMAN

TO COVER STATES OF WISCONSIN, MINNESOTA, IOWA, MISSOURI. UNLIMITED OPPORTUNITY FOR RIGHT INDIVIDUAL. WRITE FOR DETAILS.

W-37, THE NATIONAL PROVISIONER
407 S. Dearborn St., Chicago 5, Ill.

Manufacturer's Representative

We have the states of Nebraska, Iowa, Illinois, Wisconsin, Minnesota, Michigan, Mississippi, Louisiana, Alabama, eastern New York and eastern Pennsylvania and all but the southeastern section of Indiana open for representation. Representative to sell our line of cotton stockinettes, ham bags, shrouds, etc. No objection to other non-competitive line. Protected territories. Good commission. Apply to W-336, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Superintendent for medium sized packing plant who has had practical experience in all departments and knows costs. Furnish past experience and reference. P. O. Box 630, Wheeling, W. Va.

SALESMAN: Carleton, ambitious, industrious, knowledge of provisions and trade in New York area preferred. Outline briefly experience, references. Salary plus commission. Write W-36, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

WANTED: Young man, experienced, for hotel supply department. Must be able to fabricate all kinds of meat and handle all orders in that line of work. Max Russer, Inc., 257 Ames St., Rochester, N. Y.

No matter what you may want or need, your message will reach the entire packing industry in this section. Why not see for yourself by advertising on this page? You appeal directly to interested prospects.

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For Sale:

- 1—Small Oppenheimer Hog Casing Cleaning Machine with motor.....\$ 75.00
- 1—Large Oppenheimer Hog Casing Cleaning Machine with motor.....100.00
- 1—18" Globe Crusher with motor.....450.00
- 1—30" Globe Striper with motor.....325.00
- 1—Galvanized Iron Tank 30"x60".....55.00
- 1—Galvanized Iron Tank 33"x90".....75.00

All above machines are in good workable condition
Premier Casing Company
624 Root Street
Chicago 9, Illinois

Meat Packers—Attention

FOR SALE: 2-Anco #201 Grease Pumps, M. D.; 1-Anco Continuous Screw Cracking Press, installed one year; 1-Enterprize #100 Meat Grinder, belt driven; 1-Cast Iron 2000 gallon jacketed agitated Kettle; 12-Stainless jacketed Kettles, 30, 40, 60, 80, 100 gallon; 20-Aluminum jacketed Kettles, 30, 40, 60, 80, 100 gallon; Used and rebuilt Anderson Expellers #1 R.B. Duo and Super Duo; 1-Cleveland Meat Grinder, type 7E-B, 15 HP motor. Send us your inquiries.

WHAT HAVE YOU FOR SALE?
CONSOLIDATED PRODUCTS CO., INC.
14-10 Park Row, New York City, N. Y.

BONE CRUSHERS

Heavy Boiler plate construction
Large capacity, large feed opening.
Write for folder
Ottinger Rendering & Machine Co., Inc.
Phoenixville, R.D. 1, Pa.

ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pittcock and Associates, Mayfield, Pennsylvania.

FOR SALE: Niagara Blower, 10-12 ton capacity, like new, 2 years old. \$975.00 F.O.B. Rochester. Max Russer, Inc., 257 Ames St., Rochester, N.Y.

PLANTS FOR SALE

IMMEDIATE POSSESSION complete sausage manufacturing plant, four new Atmos automatic control smoke houses, 25 H.P. grinder, Boss stuffer and silent cutter, five ton ice machine, four walk-in coolers. All equipment in good condition. Ideal setup for 40,000 to 50,000 lbs weekly capacity. Priced at 1/2 original value—cash or terms. F8-24, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

New modern slaughterhouse located in central California, operating at full capacity. Two bed killing floor built in 1947. Holding and chill rooms 450 beef carcass capacity. 40 acres of land, 30 acres Lodi clover, 4 dwellings, priced right. Fresno Meat Packing Co., Rt. 6, Box 500, Fresno, California.

FOR SALE: Well established midwestern rendering plant, processing three to four cookings daily. Ill health reason for selling. If interested write for further particulars to F8-25, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

CENTRAL ILLINOIS: Complete packing plant, four brick buildings, 17 acres land on paved road and on a railroad. Complete with sausage and cooking equipment. \$200,000 will handle. F8-41, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

ABATTOIR: New building, 30 x 60, killing and retailing under one roof. Excellent opportunity in heart of lake region, Steuben county, Indiana. \$10,000, reasonable terms. Wm. Longenecker, Angola, Indiana.

PLANTS WANTED

WANTED TO RENT

About 5,000 sq. ft. in U.S. inspected plant New York City or vicinity. Railroad siding important but not essential. Sign your lease. W-40, THE NATIONAL PROVIDER, 740 Lexington Ave., New York 22, N. Y.

RENDERING PLANT wanted in California. Give full particulars in first letter. Private party. F8-27, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

PLANTS FOR SALE

MEAT PACKING BUSINESS OPPORTUNITY: Pennsylvania owner of modern meat packing plant valued at \$200,000.00 will sell to experienced operator for \$30,000.00 for cash business working capital and assume one-half of present obligation of \$60,000.00 payable in installments, or owner will sell entire plant at sacrifice price. Plant in excellent condition with excellent local market. Inspection and investigation invited. St. Marys Real Estate Agency, St. Marys, Penna., phone 397 or 21631.

Branch House Site Pittsburgh, Pa.

2 Story and Basement Building, P.R.R. main line siding in East Liberty Section, 34,000 sq. ft., 2 stories and basement, brick and steel construction, brick and concrete floors, sprinkler system, 5000# elevator, stoker fired 100 HP coal boiler, enclosed loading dock for trailers, 71 feet covered dock on R.R. siding, 6750 cu. ft. sharp freezer space, 63,714 cu. ft. cooler space with rails, complete refrigeration system, 45 ton compressor capacity, mens dressing room, women's dressing room, one large well decorated private office, general office space, separate toilet facilities for offices.

P.O. Box 6790
N.E., Pittsburgh, Pa.

FOR SALE: Old established meat packing plant in Michigan. All new equipment, slaughtering cattle, hogs and making sausage. Eligible for federal inspection. F8-546, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Small up-to-date slaughtering plant, two years old. Equipped for hog, sheep, calves and cattle. Located in heart of California cattle industry. Excellent buy. F8-15, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

BUSINESS OPPORTUNITIES

VATS: Offering one carload hardwood vats. Capacity approximately 200 gallons. Price reasonable. F8-23, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

STEER BEEF WANTED

All grades, all weights, straight carcasses or hinds. Wire us your offerings—FOB Schenectady, N. Y. Looman Packers.

BRILLIANT OPPORTUNITY for young man with initiative, qualities of leadership, plus the capacity for hard work to become part owner of well known Wisconsin sausage firm. Must have thorough practical experience in the manufacture of fine sausage. Only men with these qualifications and the ability to invest 25 to 50 thousand after sufficient trial period, need apply. Replies strictly confidential. W-39, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

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Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

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WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barliant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale.

Write for Our Weekly Bulletins.

Rendering and Lard

- 8903—HOG: Boss #705, Diamond, size 36, flexible coupling 40 HP motor & starter box.....\$2000.00
- 7957—HOG: Diamond #35, extra knives, little used, 40 HP motor required.....1400.00
- 8030—COOKERS: Dry rendering, 4 ton cap, 15 HP motors, ea.....600.00
- 5710—HYDRAULIC PRESS: Anco #814, 4 post, 500 ton cap, with pump, 20 x 30" curb.....2300.00
- 5184—HYDRAULIC PRESS: Anco, 500 ton, with pump.....600.00
- 5185—HYDRAULIC PRESS: Anco, 600 ton, with pump.....1300.00
- 8990—HYDRAULIC PRESS: Globe, NEW, never used, 500 ton, with pump, piping, etc., SPECIAL.....5750.00
- 6456—HAMMERMILL: Williams, 16" x 17" throat, without motor but with coupling, cast iron.....275.00
- 8070—HAMMERMILL & BLOWER: Jay Bee, size 10, without motor, very good condition.....255.00
- 8084—COMPOUND ROLLER: Anco #30, complete with steam pump, without drive.....255.00

Sausage and Smokehouse

- 5715—FLAKE ICERS: (2) York, model DER 10, 1 ton day cap, self-contained, A-1 cond., list price over \$2500, reduced, each.....\$1000.00
- 7046—GRINDER: #60, V-belt, 4 plates, 5 knives, guar. good cond.....400.00
- 8678—GRINDER: Buffalo #56, gear & pinion drive, 7 1/2 HP, 6 plates, 7 knives, guar. excels.....750.00
- 8080—GRINDER: Boss #8154, 25 HP motor & starter, good cond.....1275.00
- 8008—STUFFERS: (2) Globe & Boss, 500# cap, guar. good cond, each.....900.00
- 5700—SKINNER: Townsend, model 37, like-new, used 2 weeks.....700.00
- 7931—MIXER: Champion 550#, 5 HP motor, guar. good cond.....700.00
- 8087—TUB MIXER: Buffalo #28, 7 1/2 HP motor & starter, good cond.....850.00
- 7920—LIGHTNING CUTTER: Oppenheimer #102, 150# cap, 15 HP motor, 2 sets knives, guar. good cond.....1200.00
- 8331—SLICER: U.S. Heavy Duty #23, excel. cond.....1900.00
- 7955—SMOKETICK WASHER: Anco, complete with motor, excel. cond., reduced.....425.00

Miscellaneous

- 8951—CANS: 250,000, vacuum type, coated inside, with covers & attached opening key, 5 1/2" diam., x 3 1/2" high, outside plain.....Bids requested
- 8953—CANS: 100,000, press top, 1 1/2" x 3 1/2" diam., x 4 1/2" high, outside grey.....Bids requested
- 5700—STORAGE TANKS: (4) 25,000 gallons, lot.....\$1500.00
- 8774—DRUMS: Leverlock, 4 carloads, #1 stock, once used, excel. cond., ea.....3.50
- 7238—OLIVE VATS: 1,000# cap., fresh emptied, recopied, clear, guar. ea. 6.50
- 7064—ELEVATOR: 500# cap., portable, automatic, electric.....425.00
- 7017—REEF CASING CLEANER: (2) Anco, standard, 42 cattle per hr., 8 HP motors, good cond., each.....800.00
- 8070—ICE CRUSHER: Boss #8176X, 1 HP motor, good cond.....85.00
- 7970—BAND SAW: Do-All, meat, 2 HP motor, 4 extra saw blades.....395.00
- 7977—SMOKEFASTER: Buffalo, automatic.....230.00
- 8111—BAKE OVEN: Superior, Style OR 38, complete with motor drive, good cond.....1275.00
- 8078—ROTARY WASHER: NEW, never used, Food Machinery, Fig. 2504.....225.00
- 8685—PUMP: Fairbanks Morse, oil lubricated, #AF61306, 7 1/2 HP motor, complete with ratchet, tail pipe, strainer, Rolensid Oiler, 4" column pipe, like-new, used 30 days.....1180.00

Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

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● Power savings and water savings combine to make money for you when you replace an old fashioned refrigerant condensing method with a modern Niagara AEROPASS Condenser. Either saving quickly returns the cost of the installation; both together make an important reduction in your operating costs for refrigeration.

In this new method the refrigerant gas passes through two cooling coils. The first coil, air-cooled, removes the superheat and condenses oil vapor from the refrigerant; the second condenses the refrigerant by the evaporation of a water spray from its surface. The heat is transferred to the air; less than 10% of the water used in conventional condensers is consumed and you save the cost of the water and the cost of its piping, pumping and disposal.

In addition the Niagara Aeropass Condenser controls the head pressure of your compressors at the lowest point for good operation, reducing your power bills. It does this automatically the year 'round, giving full capacity for peak summer loads and providing the greatest power saving in cold weather.

Hundreds of experiences in all industries that use refrigeration demonstrate these benefits and prove that they give a lasting improvement in refrigeration plant operation.

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in this issue of THE NATIONAL PROVISIONER



Air Induction Ice Bunker Corp.	3
Air-Way Pump & Equipment Company	35
Allbright-Nell Co., The	Third Cover
American Dry Milk Institute	37
Aromix Corporation	28
Asmus Bros., Inc.	31
Barliant and Company	49
Butcher Boy Cold Storage Door Co.	Fourth Cover
Capitol Livestock Co.	45
Central Livestock Order Buying Company	44
Cincinnati Butchers' Supply Co., The	3
Cleveland Cotton Products Co., The	28
Crown Can Company	6
Cudahy Packing Company, The	25
Custom Food Products, Inc.	22
Daniels Manufacturing Co.	41
Diamond Crystal Salt Division—General Foods Corporation	36
Electric Auto-Lite Company, The	16
Felin, John J., & Co., Inc.	46
Fowler Casing Co., Ltd., The	42
Glidden Company, The	39
Globe Company, The	8
Gordon, J. M., Company	31
Great Lakes Stamp & Mfr. Co.	29
Ham Boiler Corporation	32
Holly Molding Devices, Inc.	30
Huensfeld Co., The	37
Hunter Packing Company	45
Hygrade Food Products Corp.	26
James, E. G., Company	38
Kahn's Sons Co., E., The	47
Keebler Engineering Company	34
Kennett-Murray & Co.	44
Kewanee Boiler Corp.	38
Koch Butchers' Supply Co.	32
Kohn, Edward, Co.	47
Kold-Hold Manufacturing Company	18
Kurly Kate Corporation	41
Legg, Packing Co., Inc., A. C.	34
Levi, Berth, & Co., Inc.	38
Mayer, H. J., & Sons Co., Inc.	16
McMurray, L. H., Inc.	44
Menges, Lou, Organization, Inc.	46
Milburn Co., The	29
Morrell, John, & Co.	37
Niagara Blower Company	50
Northwest Casing Co.	34
Oakite Products, Inc.	24
Packing House By-Products Co.	41
Peters Machinery Company	24
Philadelphia Boneless Beef Co., Inc.	46
Pikie-Rite Company, Inc.	34
Pittsburgh-Erie Saw Corporation	38
Planert Mfg. Corp.	28
Preservalline Manufacturing Co., The	20
Rath Packing Co.	46
Reynolds Electric Company	26
Richter's Food Products, Inc.	30
Romm & Greisler	45
Sawyer, H. M., & Son Co., The	32
Seaberg, Edward R.	35
Sioux City Stock Yards	43
Smith's, John E., Sons Company	Second Cover
Sparkler Mfg. Co.	17
Specialty Manufacturers Sales Co.	25
Steelcote Manufacturing Co.	23
Thomas Truck and Caster Company	32
Tocht, R. W., & Co.	26
Transparent Package Company	First Cover
Transport Cooler Corp.	4
U. S. Thermo Control Company	7
Western Buyers	45
Wilmington Provision Co.	42
Wilson & Co.	14

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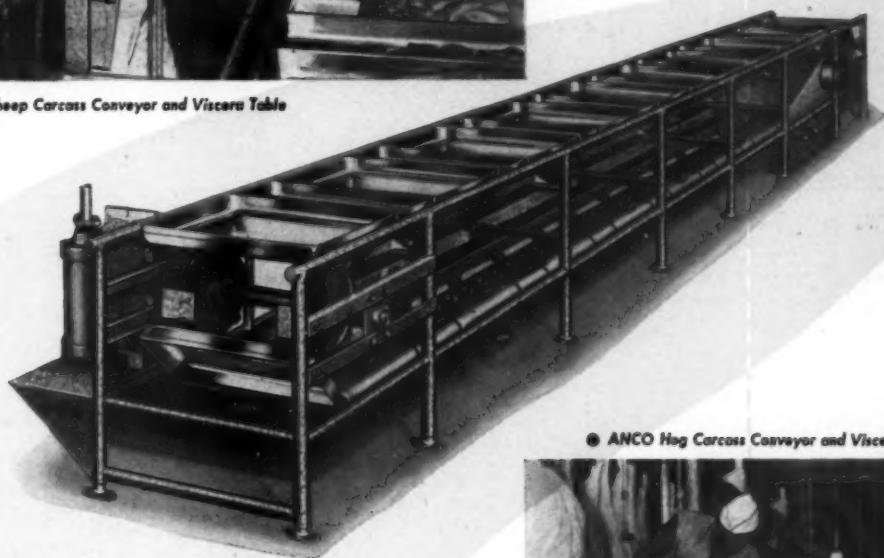
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● ANCO Sheep Carcass Conveyor and Viscera Table

VISCERA INSPECTION TABLES

for Hog, Beef and Sheep
Eviscerating Departments



● ANCO Hog Carcass Conveyor and Viscera Table

● ANCO Viscera Inspection Tables are eliminating retaining rooms and insuring quick disposition of all products in hundreds of plants today. Their speed in handling and inspecting assures higher quality in both carcasses and parts with a saving of time and labor. Stainless Steel pans of approved design keep the sets of viscera apart and eliminate contamination by other viscera that may be diseased or soiled.

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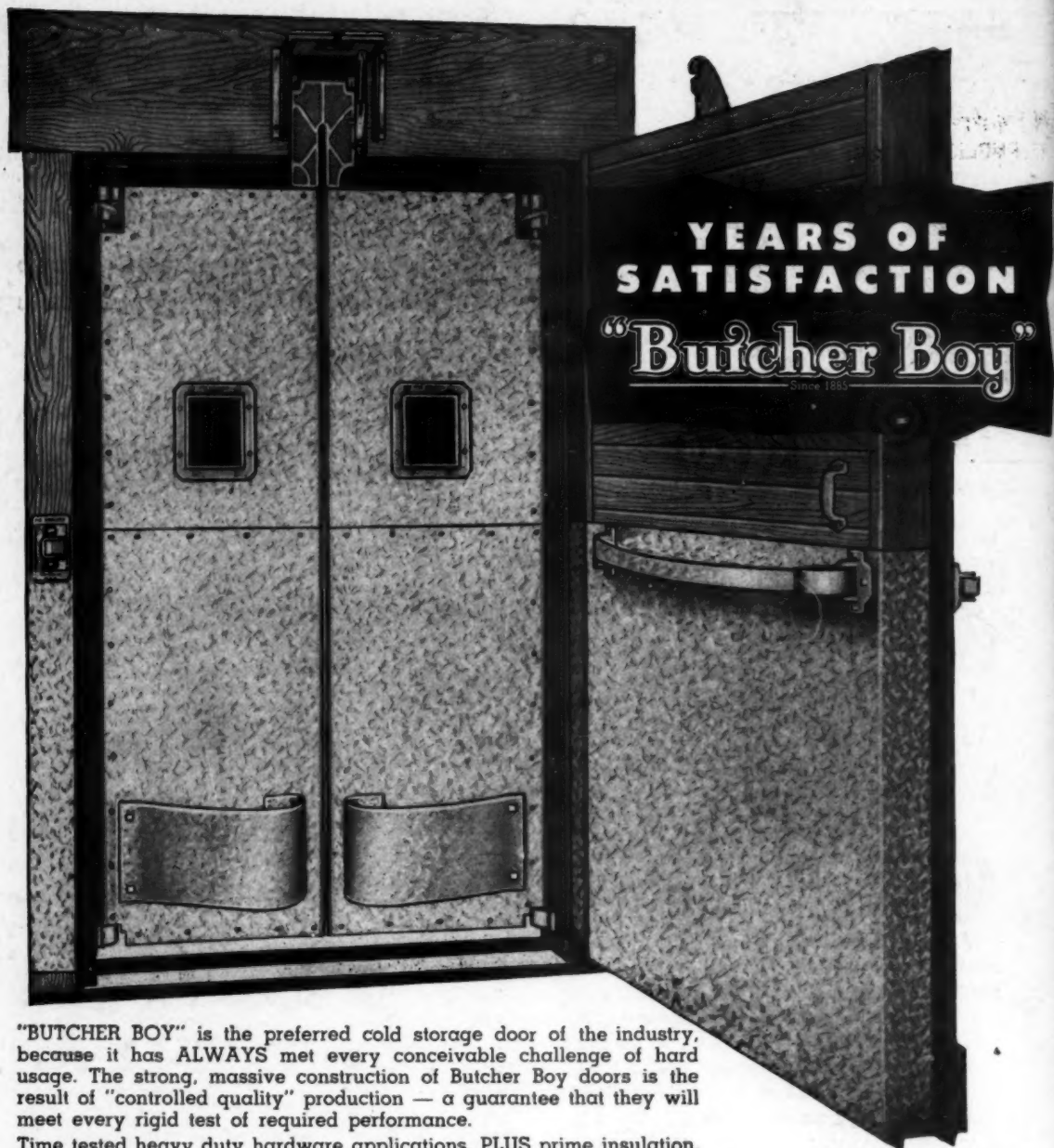
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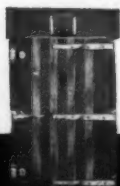
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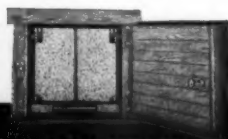
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TRACK DOOR



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